



**RESTAURANT
WEEK
WINTER 2025**

\$60.00



Appetizers

BRUSSELS SPROUTS

Sauteed Brussels Sprouts with olive oil, shaved almonds, cranberries, Espelette Piment and balsamic reduction

ESCARGOT

Baked escargots in a shell with our garlic and butter sauce

WINTER BEET SALAD

Roasted beets, goat cheese, walnut, arugula in a lemon olive oil dressing

Main Course

FROG LEGS

Pan seared frog legs with our Provençal sauce (garlic, butter, parsley)

BUTTERFLY SALMON

Pan seared butterfly salmon with a lemon-pepper crust over a bed of Ratatouille Provençal

NOUILLES DE COURGETTES (Vegan)

Zucchini noodles, avocado mash, basil pesto (no nuts), vegan parmesan

Dessert

CHEESE PLATE

*Two Cheese: Fromage D’Affinois and Gruyere
(Served with French baguette, walnuts, grapes, sliced green apple and fig jam)*

CREPE

Chef’s recipe with sugar, butter and salty caramel

CHOCOLATE COULANT

Melting chocolate cake (gluten free) and strawberry coulis

