



Dinner Menu

----- Starters -----

Daily soup \$5.50

Caribou Terrine \$9

Served with pearl onion chutney, grainy Dijon and crostini

BIG-EYE TUNA SASHIMI \$12

Topped with fresh garden herbs and citrus gastric

Organic Heirloom Tomato Salad \$12

Prepared with fresh basil, sour dough croutons, sheep's milk parmesan and finished with white truffle oil

Quebec cheese plate \$12 / \$20

A selection of the region's finest, served with warm local Berg en dal honey & crostini

----- Mains -----

(Served with a mixed green salad)

THE STEAK \$27

AAA Black Angus striploin, cut thick! Served with a potato and chèvre pavé, slow-roasted tomato and "Christophe's" mushrooms. Finished with bourbon demi-glace

GRILLED VEGGIE LASAGNA \$18

Grilled vegetables and "Christophe's" mushrooms with a rich and creamy béchamel sauce and four cheeses

WHITE BEAN CASSOULET \$22

With wild-boar sausage, crisp pork belly and maple foie gras torchon

Lean Ground Québec Ostrich Burger \$15

Stuffed with Québec blue cheese and almonds

DUCK MAGRET \$24

House-cured and smoked. Served with parsnip purée, milkweed, blue oyster mushrooms and dried cherries

Hand-made Gnocchi \$20

Sautéed crisp in brown butter and topped with sage leaf, chipped parmesan and white truffle oil

LINE-CAUGHT B.C. HALIBUT \$27

Fresh, line caught B.C. halibut pan roasted and smothered with roma tomato sauce, kalamata olives, capers and fresh herbs