

restaurant

January 11th - 18th **Week**
dinner

35.10

APPETIZERS

Soup of Lobster

Fennel confit / anis cream

Pan Seared Monkfish

*Sunchokes purée / parsnip crisps
carrot foam sauce*

ENTRÉE

Navarin of New Zealand Lamb Leg

Winter veggies / tomato-garlic sauce

Mussels "Provençal"

*Tomatoes / onion / green, red &
yellow peppers / white wine*

New York Strip Steak & Shrimp

Melted spinach / potato gratin

*add \$8

DESSERT

Chef's Crêpes

Nutella crêpes / sorbet of oranges / Grand Marnier sauce

Poached Pears

*Pears poached in red wine /
almond ice cream / whipped cream*

Executive Chef – Bart Vandaele

20% service charge added to parties of six or more.