

RESTAURANT WEEK 2010
LUNCH MENU

Monday, August 16- Sunday, August 22

La Soupe du Jour

Soup of the Day

Or

La Salade Bergerie

Farmer's Mesclun Salad with Caramelized Walnuts, Endive and Tomato

Or

L'Assiette de Saumon Fumé Classique

Smoked Salmon with White Toast, Shallots and Capers

Or

Pâté de Campagne Fait Maison

Homemade Pork Pâté with Cornichons and Mustard



Filet de Truite aux Amandes Rôties

Filet of Rainbow Trout with Roasted Almonds

Or

Gâteau de Crabe Bleu aux Câpres

Crab Cake with Beurre Blanc, Capers and Diced Tomato

Or

Filet de Porc à la Moutarde

Pork Tenderloin with a Mustard Sauce

Or

Confit de Canard sur des Lentilles de Puy à l'Éstragon

Braised Duck Leg with Lentils from Puy and a Tarragon Sauce

Or

Le Foie de Veau à l'Échalotte

Fresh Calf Liver with Savory Shallots



La Crème Brûlée à la Vanille

Traditional Crème Brûlée

Or

Les Parfums de Sorbets

Choice of Homemade Sorbets

Or

Profiterolles

Puff Pastry with Vanilla Ice Cream and Hot Chocolate Sauce

3 Courses - \$20.10 excluding beverages, tax and gratuity