

LE CHEF

• FRESH SEASONAL CUISINE •

ENTREE

Escargots du Chef
Snails & garlic (G.F possible)

or

Poulpe Grillé
Grilled octopus served w. mint labneh
(G.F.)

or

Ratatouille du Chef
Roasted vegs w. Grandma's recip' of tomato sauce (G.F. & V)

PLAT

Lamb rump
Served with Broccoloni & chimichurri (G.F.)

or

Pavé de Saumon
Salmon fillet served with parsnip purée,
orange beurre blanc, glazed carrots (G.F)

or

Bourguignon végétarien
Vegan Bourguignon, served with
tagliatelles (GF & V)

DESSERT

Creme brulée (G.F. possible)

or

Cheese of the day (G.F. possible)

Saint-Valentin Sunday 14th February 2021

2 courses \$45 or 3 courses \$60