

## COLD APPETIZERS

Assortment of baby greens with a cranberry emulsion and maple syrup reduction	6,50 \$
Assortment of baby greens with an aged balsamic vinaigrette	6,50 \$
Caesar salad with parmesan curls, tomato confit with basil and lemon	7,25 \$
Marinated jumbo shrimp with basil and chipotle on a couscous timbale with sweet peppers and roasted garlic	7,95 \$
Smoked salmon on a herbed cheese bagel, with a large caper and dill emulsion	8,25 \$
Citrus-marinated scallops Saint-Jacques, with watercress bouquet and lime-infused virgin oil	9,50 \$
Tomato with herbs and bocconcini marinated in balsamic vinegar, with young greens	6,25 \$
Crème brûlée with foie gras chips and brioche roasted in truffle-scented oil	8,25 \$
Asian-style shrimp cocktail and scallops Saint-Jacques, delicately garnished	7,95 \$

## HOT AND WARM APPETIZERS

Monkfish poached in a saffron and lemongrass broth with mini turnovers	9,25 \$
Escargots in pastry with blue cheese and ermite cream	6,95 \$
Melted brie with pears and grapes in pastry with baby greens in a citrus vinaigrette	7,25 \$
Small maple-glazed salmon steak on chervil cream with Chinese horseradish	7,25 \$
Tartlet of goat cheese and shallot confit with balsamic vinegar served on baby greens in a provençale vinaigrette	6,95 \$
Crisp ravioli of pink shrimp with basil and parmigiano reggiano served on young greens with a cheesed herb emulsion	7,25 \$
Lobster ravioli with a crayfish bisque	8,55 \$