

FISH

Maple- and orange-glazed salmon steak on a spicy chervil cream sauce	\$21.00
Mixed seafood poached in saffron broth served with minis turnovers	\$23.50
Filet of sea bass with tomatoes on artichokes in cream of foie gras with black olives	\$26.00
Sole roulade with vegetables on a creamy saffron reduction	\$20.50
Horseradish-encrusted salmon steak served on a tomato base	\$21.00
Filet of Saint-Pierre fish with sweet peppers and creamy pastis	\$20.50

These dishes include a choice of starch and seasonal vegetable.

POTATOES

Parisienne, steamed or browned	Rösti
Château steamed, browned with herbs or scalloped	Mashed with roasted garlic
Small red or white new potatoes roasted with rosemary	Mashed sweet potatoes
Oven baked with parmesan gratin	Mashed potatoes with butter

RICE

Fried with water chestnuts	Pilaf
With saffron	Spanish
With vegetables	