

MEATS

Filet of beef (6 oz) grilled over maple wood with a peppercorn truffle sauce	\$39.00
Maple crusted filet of beef (6 oz) with balsamic onion base, on a simmered mushroom sauce	\$41.00
Roast top sirloin of beef with two peppercorn mustards	\$28.00
Slow-simmered beef ribs au jus with cream of horseradish and roasted leeks	\$32.00
Medallions of pork filet crusted with wild mushroom and dijon cream sauce	\$33.00
Slow-roasted pork loin, maple-glazed and garnished with blueberries, apples, grapes and pears	\$26.00
French-cut rack of pork à la normande	\$38.00
Parsleyed rack of lamb (oil of porcini mushroom) with wild mushrooms (oyster mushrooms, boletus...), served with ratatouille	\$38.00
Garlic and rosemary crusted rack of lamb au jus	\$38.00
Parmesan crusted lamb loin	\$37.00
Rack of lamb with seven herbs (rosemary, thyme, tarragon, Italian parsley, basil, sage, oregano)	\$38.00

POTATOES

These dishes include a choice of starch and seasonal vegetable.

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	