

PLATED LUNCHES

The main course includes a plate of pickles, rolls and butter, choice of a soup or a salad, choice of desserts, regular coffee, decaf, regular tea and herbal teas.

SMALL APPETIZERS (one plate per table)

Homemade bruschetta: crostini with herbs, homemade bruschetta with fresh coriander and garlic

Or assorted pickles

SOUP / SALADS

Soup of the day or market-fresh salad or Caesar salad

MAIN COURSE

Roasted vegetables and goat cheese in puff pastry on a provençal coulis, served with a green salad ————— \$19.75

Cheese mannicotti au gratin on a rosé sauce, served with a green salad ————— \$19.75

Roast breast of chicken, choice of sauces: Port and cranberry / Orange and tarragon / Mushroom ————— \$24.75

Maple-glazed salmon on crushed tomatoes with fennel ————— \$23.75

Roast beef with horseradish cream sauce ————— \$23.75

**These main course dishes are served with potatoes (chef's choice) and seasonal vegetables*

DESSERTS

Choice of crème brûlée, berry flan, hazelnut cake royale or the dessert of the day