



SUMMER 3 COURSE MENU \$39

To Start

Soup of the Day

Baby Arugula Salad Parmesan, apple cider vinaigrette

Tarte Flambée, puff pastry, caramelized onions, lardons, cheese

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Main Course

Sea Scallops, pan seared, Dijon mustard sauce

Basmati rice, market vegetables, ratatouille

Poulet Cajun, sliced chicken breast, Cajun spice and beurre blanc sauce,

Homemade Pommes Frites

Beef Bourguignon, stewed in red wine, diced mushrooms, carrot,

sweet potato, market vegetables

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To Finish

Chocolate Pot de Creme, dark chocolate cream, crumble, crème anglaise

Caramel Crepe, homemade caramel sauce and Chantilly cream