



WINNE & BEER MENU

Cocktails



- HOMEMADE HIBISCUS OR RASPBERRY SYRUP WITH FRENCH SPARKLING WINE SPRITZ (FRENCH SPARKLING WINE WITH YOUR CHOICE OF LEMON, MIMOSAS (ORANGE JUICE & SPARKLING WINE), BLOOD ORANGE OR POMEGRANATE LEMONADE) 13
- 10

Beer

- CORONA / STELLA / FAT TIRE / BLUE MOON 6

Still water

- ACQUA PANNA, FIJI 3
- ACQUA PANNA – LARGE BOTTLE 5

Sparkling

- SAN PELLEGRINO 3
- SAN PELLEGRINO – LARGE BOTTLE 5
- FLAVORED SAN PELLEGRINO (LEMON / ORANGE / POMEGRANATE) 3

Homemade beverages

- ICE TEA / HIBISCUS ICE TEA / PINEAPPLE & BASIL ICE TEA 3
- RASPBERRY LEMONADE / COCONUT WATER

Coffee & Tea



- ESPRESSO / COFFEE 2.5
- LATTE / CAPPUCINO 3.5
- TEA 3



HALF GLASS 5 | GLASS 9 | BOTTLE 35

White wine

- ORGANIC CHARDONNAY MACON VILLAGES DOMAINE DE LA VERPAILLE 2016 FRANCE
- PINOT GRIGIO – VALLAGARINA – VALDADIGE 2016 ITALY

Red wine

- PINOT NOIR – ATANEA 2015 CHILE
- COTES DU RHONE – LES VIOLETTES 2015 FRANCE
- RED BLEND COTES DU ROUSSILLON DOMAINE CABIRAU 2011 FRANCE
- RED BLEND – CHATEAU DE LANCYRE – PIC SAINT-LOUP 2010 FRANCE
- MALBEC – CUVELIER COLECCION 2013 ARGENTINA

Dessert wine / rose

- FLOC DE LAUBADE – GASCOGNE FRANCE
- ROSE – LE CENGLE – COTES DE PROVENCE 2016 FRANCE



HALF GLASS 10 | GLASS 20 | BOTTLE 80

White wine

- CHARDONNAY MEURSAULT – LOUIS JADOT 2013 / +\$10 FRANCE
- CHARDONNAY PULIGNY-MONTRACHET – LOUIS JADOT 2015 / +\$10 FRANCE

Red wine

- PINOT NOIR – GEVREY CHANBERTIN 2013 / +\$10 FRANCE
- SAINT-JULIEN – BORDEAUX – PAVILLON LEOVILLE POYFERRE 2011 FRANCE
- CHATEAUNEUF DU PAPE – E.GUIGAL 2011 FRANCE

Champagne

- BRUT TAITTINGER FRANCE

HALF GLASS 8 | GLASS 14 | BOTTLE 55

White wine

- ORGANIC CHARDONNAY CHABLIS – LAROCHE ST MARTIN 2015 FRANCE
- SAUVIGNON BLANC – DOMAINE DES BROSSES – SANCERRE 2015 FRANCE
- CHARDONNAY – POUILLY FUISSE – ALBERT BICHOT 2015 FRANCE
- ORGANIC RIESLING GRAND CRU KIRCHBERG – VINCENT STOEFFLER 2015 FRANCE

Red wine

- PINOT NOIR – SAVIGNY LES BEAUNES – MOILLARD 2013 FRANCE
- COTES DU RHONE – FOURMONE LE FAUQUET – GIGONDAS 2014 FRANCE
- SYRAH – COTES DU RHONE – SAINT-JOSEPH DOMAINE GRANGIER 2014 FRANCE
- SANCERRE PINOT NOIR – DOMAINE DES BROSSES 2016 FRANCE
- PINOT NOIR COTE DE NUITS VILLAGE – ALBERT BICHOT 2012 FRANCE
- SAINT EMILION GRAND CRU – RED BLEND – CHATEAU VIGNOT 2005 FRANCE
- MERLOT – PETIT PICORON 2015 FRANCE

Sparkling wine

- PROSECCO TOMASSI FILODORA FRANCE





SUMMER MENU 2018

DINNER

Specials of the week

MONDAY - VEGAN • TUESDAY - PASTA
 WEDNESDAY - 50% OFF SELECTED WINES
 THURSDAY - FRENCH • FRIDAY - WHOLE FISH
 SATURDAY - SEAFOOD

Tasting menu 5 course

CHEFS' CHOICE OF 2 APPETIZERS
 1 FISH COURSE
 1 MEAT COURSE
 1 DESSERT

MIN 2 PERS \$70 /PERS
 ADD 2 COURSES FOR \$15

3 WINE GLASS PAIRING
 \$38 /PERS
 ADD 1 GLASS FOR \$10



Chilled soups (Split portions available)

SWEET PEAS	spinach and mint soup with basil & mint foam, fresh strawberries	NF, V	11
CARROT	orange and saffron soup with kumquat foam, candied kumquats & orange segments	NF, V	11
BORTSCH	beet, tomato & ginger soup with grapefruit, beet & goat cheese	NF	12
GAZPACHO	chilled soup with garlic bread stick - Andrea's favorite	NF, DF, V	12



Appetizers (Easy to share)

LEEK	leeks confit stuffed with organic vegan cheese, quinoa, fresh herbs, flower vinaigrette	GF, V	13
DUCK LEG	grilled sweet gem lettuce, confit duck leg, heirloom tomatoes, bread chips with lettuce & duck jus, mustard grain dressing	NF, DF, GF AVAILABLE	13
KING CRAB	grilled sweet gem lettuce, king crab, heirloom tomatoes, bread chips, lettuce jus, Caesar dressing	NF, GF AVAILABLE	15
SUMMER SALAD	watermelon pearls, cantaloupe melon, feta cheese, green bean, olives, cucumber, pickled radish	GF, NF	15
SALMON	pâte à chou, cured salmon, fish roe chive capers & shallot cream, yuzu pearls	NF	15
TUNA & SALMON	carpaccio with lemon & golden beet puree, passion fruit vinaigrette	GF, NF, DF	22
CAPRESE TARTINE	French baguette with burrata mozzarella, basil pesto, heirloom tomatoes	GLUTEN FREE BREAD & VEGAN CHEESE AVAILABLE	15
PAN CON TOMATO	French baguette with cured ham, cherry tomatoes, basil pesto, microgreens	DF GLUTEN FREE BREAD AVAILABLE	15
GOAT CHEESE TARTINE	French baguette, fresh goat cheese, caramelized onions, pecan nuts & honey chips	GLUTEN FREE BREAD AVAILABLE	15



Entrees

CORNISH HEN *	leg & breast with mushroom stuffed macaroni gratiné with béchamel sauce & parmesan, Normandy sauce & sauteed mushrooms	NF	17
PORK *	shoulder boneless with eggplant and thyme & kefir lime polenta layers with smoked eggplant puree, nuts & sweet pepper crust	GF	19
COD *	confit, zucchini stripes, squash blossom stuffed with cod brandade, zucchini puree & herb cream foam	GF, NF	20
BEEF *	hanger steak, pommes dauphines with spinach & herbs puree, béarnaise sauce, beef reduction	NF	21
SCOTTISH SALMON *	filet glazed with pistachio & wasabi cream, chilled cauliflower-lemon & rosemary puree, chilled rainbow cauliflower salad	GF, DF	21
DUCK *	breast, celery & fennel puree, braised fennel in orange juice, blood orange segments, duck fat & peanut crisps	GF	26



Vegan

SWEET PEAS	spinach & mint cold soup with basil & mint foam, fresh strawberries	V	11
CARROT	orange & saffron soup with kumquat foam, candied kumquats, orange segments	V	11
BORTSCH	beet, tomato & ginger soup with grapefruit, beet, organic vegan cheese	V	12
GAZPACHO	chilled soup with garlic bread stick - Andrea's favorite	V	12
ADD 1OZ VEGAN CHEESE TO CHILLED SOUP +\$3			
CAULIFLOWER	chilled cauliflower-lemon & rosemary puree, chilled rainbow cauliflower salad, homemade vegan peanut gomasio	GF, V	12
LEEK	leeks confit stuffed with organic vegan cheese, quinoa, fresh herbs, flower vinaigrette	GF, V	13
SUMMER SALAD	watermelon spheres, cantaloupe, organic vegan cheese, green bean, olives, cucumber & pickled radish	GF, V	15
BOLOGNAISE RAVIOLIS	homemade raviolis stuffed with impossible meat & tomato sauce, glazed in tomato jus, celery & parsley foam, pickled carrots & celery	NF, V	16
ADD +\$2 FOR DRY AGED PARMESAN CHEESE			
EGGPLANT	impossible meat with grilled nut & sweet pepper crust, layers of eggplant, thyme & kefir lime polenta with smoked eggplant puree	V	22