



# WINTER MENU 2017 • LUNCH



## Soups (Side portions available)

<b>ONION SOUP</b>	Traditional French onion soup with bread and cheese crust	10	NF
<b>LEEK</b>	spinach and potato soup with basil foam and diced steamed vegetables	10	NF, DF, V
<b>MINISTRONE</b>	soup (vegetable broth, diced vegetables & orzo pasta)	10	NF, DF
<b>BUTTERNUT</b>	velouté with coffee foam and sauteed mushrooms – <b>Radu's favorite</b>	12	NF
<b>CLAM *</b>	soup with coconut milk, mussel, lemongrass, kefir lime leaves and saffron foam	12	GF, NF, DF

## Appetizers (Easy to share)

<b>BEET</b>	mousse with mustard grain and capers with crudites	7	GF, NF, DF, V
<b>ENDIVES</b>	grilled with gorgonzola cheese crust, caramelized walnuts, dates & grapes	13	GF
<b>LYONNAISE SALAD *</b>	with oxtail croquette, frisée, soft boiled egg, diced bacon, croutons	13	NF
<b>ARTICHOKE</b>	grilled with smoked burrata mozzarella, roasted seasonal fruit & balsamic vinegar	14	NF
<b>GOAT CHEESE TARTINE</b>	grilled Parisian baguette with goat cheese, caramelized red onions and walnuts & honey with roasted pear – <b>Andrea's favorite</b>	15	GF BREAD AVAILABLE
<b>BEEF CARPACCIO *</b>	thin slices of raw beef with horseradish cream and smoked eel, lemon vinaigrette	16	GF, NF

## Entrees

<b>CORNISH HEN *</b>	leg and breast with blonde lemon cream, parsnip puree and ras el hanout roasted parsnip	19	GF, NF
<b>PORK *</b>	cheek, braised cabbage with apple, cinnamon and nutmeg puff pie	19	NF
<b>BEEF *</b>	flank steak, shallot dressing, mashed potato, leek & shitake in almonds crust, candied shallots	20	NF
<b>OCTOPUS *</b>	with marinated daikon, bok choy cabbage with molecular apple and celery spaghetti	22	GF, NF, DF
<b>KING SALMON *</b>	with homemade spinach and mascarpone ravioli, pine nuts, tarragon foam	22	GF, NF
<b>LAMB *</b>	Wellington (lamb rack cooked in puff pastry with sweet pepper, diced mushrooms, olive tapenade and basil) and zucchini puree <b>(20 minute preparation time)</b>	28	NF

▶ **ASK FOR OUR SPECIALS**

## Vegan

<b>BEET</b>	mousse with mustard grain and capers with crudites	7	GF, NF, DF, V
<b>LEEK</b>	spinach and potato soup with basil foam and diced steamed vegetables	10	GF, NF, V
<b>MINISTRONE</b>	soup (vegetable broth, diced vegetables & orzo pasta)	10	NF, V
<b>ENDIVES</b>	grilled with organic vegan cheese crust, caramelized walnuts, dates & grapes	13	GF, V
<b>ARTICHOKE</b>	grilled with organic vegan mozzarella, roasted seasonal fruit & balsamic vinegar	14	NF, V
<b>MOUSSAKA</b>	grilled eggplant layers, impossible patty bechamel sauce, candied tomatoes, impossible patty meat	16	NF, V
<b>RAVIOLI</b>	organic vegan cheese homemade ravioli with tarragon foam and pine nuts	12	V
<b>IMPOSSIBLE BURGER</b>	potato with herbs hashbrowns, impossible patty, candied red onions, avocado and vegan mayo	16	V

*Spin the wheel menu*

\$22 or \$25

YOUR CHOICE OF  
+ Sandwich  
+ Onion, minestrone or spinach soup  
+ Dessert  
+ Homemade beverage

## Sandwiches

ADD A SIDE OF SOUP FOR \$5

<b>CAPRESE</b> panini bread, cured ham, tomato, mozzarella & pesto	9	
<b>LAS VEGAN</b> panini bread, grilled vegetables, organic vegan mozzarella and pesto	9	NF, V
<b>PAN BAGNA</b> bread, hard-boiled egg, tuna, tomato, lettuce, Caesar dressing	9	NF
<b>LAMB-ORGHINI</b> french baguette, braised lamb shoulder, tzatziki, tomato and romaine lettuce	12	NF
<b>HOT DOG</b> homemade bun, beef sausage, caramelized onions, tomato, lettuce, pickles, dijon mustard and aged cheddar dressing	12	NF

## Desserts

<b>LEMON</b> Shortbread biscuit, candied lemon, light lemon cream and French meringue	8	NF
<b>CHESTNUT</b> Large cream puff filled with chestnut cream, bitter soft caramel, buddha's hand cream	8	
<b>TIRAMISU</b> Dulcey chocolate ganache, mascarpone cream and crispy chocolate streusel	8	
<b>PASSION FRUIT</b> Milk chocolate and passion fruit ganache, crispy coconut biscuit, light passion fruit foam and Granny Smith apple	8	GF
<b>VEGAN CHOCOLATE CAKE</b> Coconut cream and chocolate mousse, mango and pineapple filling, crunchy puffed rice	8	V

\* Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

GF: GLUTEN FREE / DF: DAIRY FREE / NF: NUT FREE / V: VEGAN

# WINE & BEER MENU



HALF GLASS 5 | GLASS 9 | BOTTLE 35

## White wine

CHARDONNAY – MOILLARD – MACON VILLAGES 2015  
PINOT GRIGIO – VALLAGARINA – VALDADIGE 2015

## Red wine

PINOT NOIR – ATANEA 2012  
COTES DU RHONE – LES VIOLETTES 2014  
RED BLEND COTES DU ROUSSILLON DOMAINE CABIRAU 2011  
MALBEC – CUVELIER COLECCION 2013

## Dessert wine / rose

FLOC DE LAUBADE – GASCOGNE  
ROSE – LE CENGLE – COTES DE PROVENCE 2015



FRANCE  
ITALY

CHILE

FRANCE

FRANCE

ARGENTINA

FRANCE

FRANCE

HALF GLASS 8 | GLASS 14 | BOTTLE 55

## White wine

CHARDONNAY – CHABLIS – MOILLARD 2015  
SAUVIGNON BLANC – DOMAINE DES BROSSES – SANCERRE 2015  
CHARDONNAY – POUILLY FUISSE – ALBERT BICHOT 2012  
RIESLING ORGANIC GRAND CRU KIRCHBERG – VINCENT STOEFFLER 2015

## Red wine

PINOT NOIR – SAVIGNY LES BEAUNES – MOILLARD 2013  
COTES DU RHONE – FOURMONE LE FAUQUET – GIGONDAS 2014  
SYRAH – COTES DU RHONE – SAINT-JOSEPH DOMAINE GRANGIER 2014  
SANCERRE PINOT NOIR – DOMAINE DES BROSSES 2014  
PINOT NOIR COTE DE NUITS VILLAGE – ALBERT BICHOT 2012



FRANCE

FRANCE

FRANCE

FRANCE

FRANCE

FRANCE

FRANCE

FRANCE

FRANCE

## Sparkling wine

PROSECCO TOMASSI FILODORA

FRANCE

HALF GLASS 10 | GLASS 20 | BOTTLE 80

## White wine

CHARDONNAY MEURSAULT LOUIS JADOT 2013  
CHARDONNAY PULIGNY-MONTRACHET – LOUIS JADOT 2014

## Red wine

MARGAUX CLOS DE MARGALAIN 2012  
PINOT NOIR – GEVREY CHANBERTIN 2013  
SAINT-JULIEN – BORDEAUX – PAVILLON LEVILLE POYFERRE 2012  
CHATEAUNEUF DU PAPE TARDIEU LAURENT – CUVÉE SPECIALE 2011

## Champagne

BRUT TAITTINGER



FRANCE  
FRANCE

FRANCE

FRANCE

FRANCE

FRANCE

FRANCE

## Cocktails

HOMEMADE HIBISCUS OR  
RASPBERRY SYRUP WITH FRENCH SPARKLING WINE



13

SPRITZ (FRENCH SPARKLING WINE WITH YOUR CHOICE OF LEMON,  
BLOOD ORANGE OR POMEGRANATE LEMONADE)

10

## Beer

CORONA / STELLA / FAT TIRE / BLUE MOON

6

## Still water

ACQUA PANNA, FIJI  
ACQUA PANNA – LARGE BOTTLE

3

5

## Sparkling

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

3

5

3

## Homemade beverages

ICE TEA / HIBISCUS ICE TEA /  
GINGER, LEMON AND 5 SPICE ICE TEA /  
RASPBERRY LEMONADE

3

COCONUT WATER

3



## Coffee & Tea

ESPRESSO / COFFEE

2.5

LATTE

3.5

CAPPUCINO

3.5

TEA

3

ASK FOR OUR WINE  
OF THE MONTH

