



FRENCH  
BRASSERIE

**2 courses with a beverage lunch \$40/dinner \$45**  
**dinner - order before 7.00 PM**  
**(seating time 6.00 PM - 7.30 PM)**

### ENTRÉE

French onion soup with toasted bread and melted gruyere cheese

Escargot - snails in garlic butter with fresh parsley (3)

Beef tartare with fine herb horseradish and artichoke chips

Crispy calamari served with garlic mayonnaise and a salad of cucumber

### PÂTES

Risotto with mushrooms and fresh sage

Pappardelle with beef shin, tomato and red wine ragout

Potato gnocchi with duck ragout, white wine and lemon thyme

### PLAT DE RÉSISTANCE

Fish of the Day

Wagyu brisket served with savoy cabbage, carrot puree and red wine sauce

Minute steak served with pomme frites

### DESSERT

Cannoli of ricotta, pistachio and fresh strawberries

Crème Caramel with poached peaches and amaretti biscotti

Selection of seasonal ice cream and sorbets

Affogato with vanilla bean ice cream and almond biscotti

### PLATS D'ACCOMPAGNEMENT

OPTIONAL SIDES FOR AN ADDITIONAL COST

Crispy onion rings.....10

Polenta chips.....10

Spinach sautéed in olive oil and fresh lemon juice.....12

Mashed potato.....10

Fresh herb salad.....9

Iceberg lettuce with avocado and parmesan cheese dressing.....12

Radicchio leaves served with grated green apples.....10

Pomme frites.....10

Please let your waiter know if you have any special dietary requirements.

Gluten free pasta and bread available