

CABARET MENU

Choose an entrée and a main, dessert is a lovely degustation plate
for a little extra add a side dish

SPECIAL COCKTAILS: \$20

- POST-QUARANTINI: Grey Goose Vodka, lychees, Malibu and a touch of lime
- #WERINTHISTOGETHER: Chilli infused Tequila, Violette liquor, Cointreau, a touch of lime and Agave syrup

LES ENTREES

SOUFFLÉ AUX FROMAGES V GF
Twice cooked three cheese soufflé

CREME DE MAÏS AU SAFRAN GF V
Sweet corn and saffron soup with a mini corn and parmesan muffin

NOIX DE SAINT-JACQUES AU POTIRON GF
Roasted scallops with pumpkin sabayon, micro herbs and crispy leeks

RISOTTO DE PRIMPTEMPS AUX PETITS POIS ET ASPERGES VG GF
Spring risotto with fresh peas, snow peas, asparagus served with vegan ricotta

BEIGNETS DE FLEURS DE COURGETTE V
Zucchini flower stuffed with creamy goat cheese, crumbed and served
with red pepper coulis and salsa verde

PARFAIT DE FOIE DE CANARD EN PETIT POT (GF with GF bread)
Duck liver parfait with French baguette Melba toast and grape chutney

LES ACCOMPAGNEMENTS

- POMMES FRITES, FRENCH FRIES \$10
- HARICOTS VERTS À LA MOUTARDE, SAUTÉED GREEN BEANS WITH GRAIN MUSTARD \$10
- SALADE VERTE MIXED LEAF SALAD WITH FRENCH ÉSCHALOTS DRESSING GF \$10

Vegetarian V

Gluten free GF

Vegan VG

LES PLATS DE RESISTANCE

TOURTE A LA RATATOUILLE VG
Ratatouille, tofu and vegan cheese pie with balsamic ketchup

CANARD EN CROÛTE
Duck and Pinot Noir pie with melted brie under a puff pastry crust

PAUPIETTE DE SAUMON GF
Atlantic salmon fillet filled with a scallop mousse served with jasmine rice
and lobster beurre blanc

CARRE D'AGNEAU GF
Rack of June lamb (pink), carrot and cumin puree, Dutch carrots,
broad beans and roasted garlic jus

OSSO BUCCO PROVENCALE GF
Braised veal shank, tomato, olive, white wine served with gremolata and
creamy polenta

CHATEAUBRIAND BÉARNAISE GF
Beef tenderloin wrapped in prosciutto, with Béarnaise sauce,
potato mash and beans

LE DESSERT is a degustation plate with:

- Mini BELGIAN CHOCOLATE MOUSSE
- Mini FRESH BERRY TARTLET
- Mini VANILLA BEAN CRÈME BRULEE
- Mini SALTED CARAMEL ECLAIR
- FRENCH MACARON

BON APPÉTIT