

DINNER MENU • 5:00 – 9:00/10:00 PM



STARTERS

LOBSTER ROLL	25\$
Celery, cucumber, lemon, chives, green onion and spicy mayonnaise.	
SOUP OF THE DAY	10\$
Served with house-made bread.	
GARDEN SALAD	13\$
With house dressing.	
CHEESE STICKS	16\$
Served with homemade salsa and cheese shavings.	
SALMON TARTARE	19\$
Sesame, ponzu, green onion, lemon and tempura. Served with croutons.	
BEEF TARTARE	20\$
Black garlic mayonnaise, horseradish, shallot, onion and capers. Served with croutons.	
FRIED BRAISED CABBAGE DUMPLINGS	18\$
Served with a sweet-and-sour plum sauce and vegetarian charcuterie.	
SPICY GRILLED SHRIMPS	18\$
Served with white bean purée, jalapeños pickles, chili oil and grilled chorizo.	
GRILLED ASPARAGUS	15\$
Served with blue cheese sauce, walnut crumble and prosciutto chips.	
SCALLOPS CRUDO	18\$
Coconut and lime dressing. Served with pickled pearl onions and marinated cucumber. Strawberries and sea buckthorn gel.	

Taxes and service are not included.

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MAIN COURSES

GNOCCHIS 32\$

Bell peppers sauce, bell peppers gastrique and toasted grain tuile. Pickled jalapeños and pearl onions.

Pesto chicken roulade, chorizo and Louis d'Or cheese. +10\$

SALMON TARTARE 38\$

Sesame, ponzu, green onion, lemon and tempura.

Served with fries, homemade salad and croutons.

BEEF TARTARE 40\$

Black garlic mayonnaise, horseradish, shallot, onions and capers.

Served with fries, homemade salad and croutons.

LOBSTER RISOTTO 55\$

Arborio rice and bisque, with cheese mousse and parmesan, fish eggs, topped with a neutral tuile.

HALIBUT 45\$

Pan-seared, served with corn salsa and grilled cornbread.

Served with romesco sauce and topped with beurre blanc.

FILET MIGNON 59\$

6 oz, served with seasonal vegetables, a Monte Carlo potato or fries. Served with peppercorn sauce.

DUCK RAVIOLI 40\$

Stuffed with duck and mascarpone. Garnished with chili oil and duck skin crumble. Brown sauce with orange and rosemary.

CHEESEBURGER 32\$

Smoked cheese, candied onions, house pickles, lettuce and bacon.

Served with fries and coleslaw.

VEGETARIAN GENERAL TAO 30\$

Popcorn tofu, served with white rice, bok choy, chili oil, seasonal vegetables and General Tao sauce.

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TO COMPLETE YOUR MEAL

EXTRA SAUCE	3\$
SAUTÉED VEGETABLES	4\$
GRILLED CORNBREAD	5\$
FRENCH FRIES	7\$
DUCK CONFIT (1 LEG)	10\$
SHRIMPS (3)	11\$
LOBSTER (130G)	12\$

HOMEMADE BREADS

HOMEMADE PRETZEL, MUSTARD SAUCE	9\$
CHEF'S SMALL BREADS	3\$

DESSERTS

KEY LIME PIE Meringue and candied zest.	12\$
STRAWBERRY SHORTCAKE Whipped cream and strawberry sauce.	11\$
HOMEMADE BROWNIE Salted caramel sauce and vanilla ice cream.	13\$

KIDS (12 YEARS AND UNDER)

CHICKEN FILLETS WITH FRIES
FISH AND CHIPS WITH FRIES AND COLESLAW
BEEF BURGER WITH FRIES
MAC N' CHEESE

16\$ including a glass of juice or milk and vanilla ice cream.

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4 COURSES MEAL

FOR STARTING



SALMON TARTARE
BEEF TARTARE
SPICY GRILLED SHRIMPS
SCALLOPS CRUDO
FRIED BRAISED CABBAGE DUMPLINGS

TO SAVOUR



SOUP OF THE DAY

THE HEART OF THE MEAL



LOBSTER RISOTTO
FILET MIGNON (+10\$)
DUCK RAVIOLI
HALIBUT
GNOCCHIS WITH PESTO CHICKEN ROULADE

OUR SWEET TEMPTATION



HOMEMADE BROWNIE
STRAWBERRY SHORTCAKE
KEY LIME PIE

75\$ PER PERSON

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