

## LUNCH PRIX FIXE

**\$26**

### STARTER

**Salade Verte**

(House salad, Dijon Vinaigrette, Grapes)

**Soupe à L'oignon**

(Our Signature French Onion Soup)

**Soupe du Jour**

(Soup of the Day)

### MAIN COURSE

**Crepe au Crabe**

(Thin French Crepe Stuffed with Lump Crabe Meat, Spinach, Swiss cheese and Béchamel)

**Saumon Grillée**

(Grilled Salmon, crispy potatoes and spinach with choice of: -Shallot, Capers, Beurre blanc sauce -Sauce Vierge heart and Healthy)

**Suprême de Poulet**

(Pan seared scallopini, vegetables medley with lemon capers beurre blanc or Mushroom cream sauce)

**Porc**

(Grilled tenderloin porc, apple Chutney, crispy potatoes, Port wine sauce)

**Gratin au Crevettes**

(Wild Red Shrimps, orzo Risotto, Vegetable Medley, Baked with Parmesan velouté "En Cocotte")

### DESSERTS

**Marquise au Chocolat**

(Rich Flourless chocolate Truffle Cake with Moscato sorbet)

**Crème Brûlée**

( Made with Madagascan Vanilla Bean )

**Trio de Sorbet**

(Raspberry, Lemon, Passion Fruit)

**\$32**

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**Salade Verte**

(House salad, Dijon Vinaigrette, Grapes)

**Soupe à L'oignon**

(Our Signature French Onion Soup)

**Soupe du Jour**

(Soup of the Day)

### MAIN COURSE

**Beef Wellington**

(Vegetable Medley and choice of sauce:

-Peppercorn

-Roquefort

-Port Wine)

**Poisson Frais du Jour**

(Fish of the Day)

**Le Crabe**

(Pan seared Jumbo Lump Crabe almost no binder, Beurre blanc sauce)

**Scallops Gratin**

(Orzo Risotto, Vegetable medley, Baked with Parmesan Velouté "En Cocotte")

### DESSERTS

**Tiramisu**

(Chef's Version of Tiramisu)

**Cheesecake**

(French Style Cheesecake with Berries and Raspberry coulis)

**Fondant au Chocolat**

(Warm Chocolate cake with Vanilla Ice Cream)

**Charlotte au Citron**

(Lemon Mousse on top of thin Almond Crust, Raspberry coulis)