



# TABLES D'HÔTE

## STARTERS

### **Grilled shrimps** Ⓞnut

Sweet Chili sauce, coriander and lime sauce, remoulade and wakame

### **Convent-style sea-food Fritters** Ⓞnut

Shrimp, salted cod, scallops and coriander

### **Beet salad**

Apples, marinated onions and goat cheese

### **Island whelks** Ⓞnut Ⓞglu

Creamy Sauce, fresh herb, roasted tomatoes and parmesan

### **Arancini with shrimps and Pied-de-Vent**

### **Tuna Tartar** Ⓞnut

Jalapeños confits, tobiko eggs and toasted coconut flakes + 3

## MAIN COURSE

### **Lobster and mushrooms Risotto with bisque and parmesan cheese** Ⓞnut Ⓞglu

73

### **Seared Scallops** Ⓞglu

Mashed peas, virgin mint sauce and toasted bread nuts, seasonal vegetables

63

### **Seafood Casserole (shrimps, scallops and lobster)**

Served with wild rice and seasonal salad

63

### **Grilled AAA beef steak**

Roasted potatoes, red wine sauce and harvest salad

63

### **Fish'n chip**

Tartar sauce, fries and homemade coleslaw

54

### **Pulled Duck Salad** Ⓞnut Ⓞglu

Beets, caramelized onions, goat cheese, balsamic and honey dressing

54

### **Linguini and chicken marinated in white wine** Ⓞnut

Served with creamy herbs and parmesan sauce

54

### **Dessert from our Pastry Chef**

A 4 \$ fee will be added to the bill for musical evenings

