



STARTERS

Soup of the day	11
Arancini with smoked scallops and Pied-de-Vent ^{Ⓞnuts}	18
Grilled Cesar salad ^{Ⓞnuts} Bacon bits, Smoked herring sauce and croutons	15
Karaage Chicken ^{Ⓞnuts} Aioli and miso coleslaw	18
Napoleon of beets and goat cheese and herbs ^{Ⓞglu} vodka orange vinaigrette and caramelized nuts	17
Cod Fritters ^{Ⓞnuts} Wakame and creamy wasabi sauce	17
Snails in a Puff Pastry with garlic and parmesan ^{Ⓞnuts}	16
Mussels ^{Ⓞnuts Ⓞglu}	16
+ Pied-de-Vent sauce	+ 5
+ Arrabiata	+ 4
Fries ^{Ⓞnuts}	6
Sweet potato ^{Ⓞnuts}	8
Oyster ^{Ⓞnuts Ⓞglu} Mignonette	5 (18)
Butternut Squash and pink pepper	10 (35)

MAIN COURSE

Seared Scallops Salad ^{Ⓞglu} Spinach, mix of seasonal vegetables, balsamic vinaigrette, Tomme des Demoiselles cheese and caramelized nut	40
Grilled chicken linguini ^{Ⓞnuts} Served with a creamy herbs sauce	31
Seafood linguini ^{Ⓞnuts} Mussels, scallops, shrimps, fresh herbs sauce and parmesan	40
Puttanesca ^{Ⓞnuts} Arrabiata sauce, capers, red onions, peppers, Kalamata olives and parmesan served on linguini	31
Duck magret Port and Shallots sauce ^{Ⓞnuts} Beet puree and sarladaise potatoes	42
Grilled AAA beef steak ^{Ⓞnuts} Roasted potatoes and seasonal salad	39
Ribs ^{Ⓞnuts} Fries and homemade coleslaw	36
Lamb Shank braised in red wine ^{Ⓞnuts} Roasted vegetables and confit garlic mashed potatoes	46
Lobster and mushrooms Risotto with parmesan cheese ^{Ⓞnuts Ⓞglu}	46
Fish'n chip ^{Ⓞnuts} Tartar sauce, fries and homemade coleslaw	31
Seafood Casserole ^{Ⓞnuts} Served with Couvent salad and our raspberry vinaigrette	40
Lobster in Shell (on availability) ^{Ⓞnuts Ⓞglu} Garlic butter, capers, Lemon zest, roasted potatoes and seasonal salad	



OUR DESSERT COFFEES

Café brésilien Cognac, Grand Marnier, liqueur de café	12
Café espagnol Rhum blanc, liqueur de café	12
Café irlandais Whiskey irlandais, café espresso	12
Café bailey's	12
Café cognac	12
* Ask your serveurur for the desserts of the day	

VINS DESSERT

Maury Fagayra Blanc 2009 (2oz) Appellation Maury Grenat Protégée Vin doux naturel Vieille vigne de grenache noir	14
Espagne, 2008 Espelt Moscatell, de l'Empordà (2oz)	10
France, 2001 Charles Hours Jurançon Uroulat (2oz)	12
France, Grand Soleil 2008, Alexandre Sirech (2oz) 100% Gros Manseng	8

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