

Restaurant Week

Lunch

Appetizer Choices:

Emmental Cheese Soufflé, Prosciutto Cracklings
Tomato fondue

Aromatic Artisanal Field Salad, Pesto Vinaigrette
Shredded white and red cabbage, pea shoots, sprinkled quinoa

Harlequin Soup of Corn and Carrot
Puffed corn and carrot chips

Main Course Choices:

Salad of Boneless Chicken with Russian Dressing
Lettuce, haricots verts, potato, hard-boiled egg, avocado pear

Seared Arctic Char with Shallot Marmalade and Pink Peppercorns
Leek and potato mousseline, red wine jus

Navarin of Braised Lamb, Seasonal Vegetables and Roots
Pearl onions, pancetta, shiitake mushrooms, braising jus

Dessert Choices:

Floating Island, Caramel Laces
Vanilla sauce

Chocolate Fondant with Orange Core, Coffee Ice Cream
Citrus coulis

Selection of Sorbets
Served in a crisp basket, fresh fruits and berries

Spring 2020

Restaurant Week

Dinner

Appetizer Choices:

Emmental Cheese Soufflé, Prosciutto Cracklings
Tomato fondue

Aromatic Artisanal Field Salad, Pesto Vinaigrette
Shredded white and red cabbage, pea shoots, sprinkled quinoa

Harlequin Soup of Corn and Carrot
Puffed corn and carrot chips

Main Course Choices:

Boneless Chicken with Ras el Hanout Sauce
Moroccan couscous with almonds and chickpeas, eggplant and zucchini gratin

Seared Arctic Char with Shallot Marmalade and Pink Peppercorns
Leek and potato mousseline, red wine jus

Navarin of Braised Lamb, Seasonal Vegetables and Roots
Pearl onions, pancetta, shiitake mushrooms, braising jus

Dessert Choices:

Floating Island, Caramel Laces
Vanilla sauce

Chocolate Fondant with Orange Core, Coffee Ice Cream
Citrus coulis

Selection of Sorbets
Served in a crisp basket, fresh fruits and berries

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