

CREATE YOUR OWN TABLE D'HÔTE

Choose an appetizer, soup or salad, a dessert or cheese
add 35\$ to your entrée

APPETIZERS

- IMPERIAL DRESS** 23.
crispy giant shrimp, chorizo condiment
and saffron mayonnaise
- COMPLICITY** 22.
scallops crudo, local strawberries, capucine
and green peppercorn gel
- BACIO** 20.
burrata, raspberries and tomato confit jam,
pistachio crumble and basil oil
- ALLIANCE** 22.
lobster ravioli, green curry broth
and coconut foam
- OPA!** 21.
seared lamb, kopanisti, burned pepper
salsa and sheep feta
- BREAK THE ICE** 20.
honeyed salmon gravlax, wasabi-avocado
sorbet and mango-yuzu pearls
- SEARED DUCK FOIE GRAS** 26.
with its seasonal garnishes
* extra 11\$ for the table d'hôte

SOUPS AND SALAD

- SOUP OF THE DAY** 8.
- FRESH SALAD** 9.
- SEASONAL SOUP** 10.

ENTRÉES

BELLINI 49.
pan fried halibut, prosecco beurre blanc
and tarragon-vanilla grilled peach

MR. FLOWER 57.
beef tenderloin with summer mushrooms
and leek, camembert sauce

CHOWDER STYLE 49.
pink salmon, corn velouté and herbaceous
garnish with lardon and clam

SALTIMBOCCA 50.
milk-fed veal with prosciutto, porto poivrade
and sage-blue cheese polenta

THROW THE ANKER ! 55.
grilled octopus, ajo blanco and rhubarb vierge

XL 47.
beef carpaccio, Dijon-tamari seasonings
and red beer fondue parmesan

TUNA PONZU 52.
Albacore block, meat glaze vinaigrette
and farro with herbs

CHEF'S SUGGESTION MARKET PRICE

AN EXTRA FOIE GRAS! 18.

CHILDREN'S MENU (12 years old and under)

SOUP, BOLOGNESE LASAGNA, HOMADE ICE CREAM 27.

HALF-PORTION HALF PRICE ON SELECTED ENTRÉES