

FOUR SERVINGS

\$68 - ONE CHOICE PER PERSON AND PER SERVING



1st SERVING / APPETIZER

Polisson Salad & cold smoked salmon
Vermentino, Sinis, Italie (+13\$)

Polisson Salad & calamari firecrackers
La Capelina, Soave, Italie (+15\$)

Polisson Salad & Bang Bang shrimps
Spumante, Passerina, Italie (+13\$)

2nd SERVING / TROU NORMAND

Blueberry sorbet and Québec limoncello
(option without alcohol)



3rd SERVING / MAIN

Fish & Chips
Two crispy cod fillets with fries and our zesty tartar sauce
Karl May, Pinot noir, Allemagne (+16\$)

Moules & frites
One pound of fresh mussels deglazed with white wine, garlic, and parsley, with fries
Riesling, Karl May, Allemagne (+15\$)

Gnocchi Cacio e Pepe
Gnocchis in a creamy Parmesan Regiano, Pecorino Romano sauce with black pepper freshly cracked
(Vegan option with tomatoes)
Mocali, Cabernet Sauvignon (+16\$)

Braised beef
Beef cooked 8 hours in a red wine reduction and demi glace served on green beans with fries
In Situ Carmenere Grand Reserva (+18\$)

4th SERVING / DESSERT

Cinnamon twist with caramel drizzle
Cognac à la poire Belle de Brillet (+14\$)



Panna cotta and coulis of the day
Espresso Martini (+12\$)