



Le Menu du Dimanche Midi
Sunday April 26th, 2026
Lunch Menu

Appetizer

Seasonal selection of hors d'oeuvres and salad

Main

Salmon en croute

Salmon filet covered with a wild mushroom duxelle, wrapped in a buttery puff pastry crust then baked in the oven until golden brown.

Your salmon will be served with baby leeks, pommes vapeur, and a red wine sauce «marchand de vin»

Dessert

Rhubarb-Lavender Tart

Sablé breton, rhubarb compoté, lavender cream

\$85

Price per person. Menu will be served family style to your entire party.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.