

LE VOILIER

TABLE D'HÔTE 3-COURSE MENU • \$ 49

APPETIZERS

Potage du moment

Chef's inspiration

Crispy goat cheese

Roasted tomato compote, parsley, fennel salad

Crunchy salad

Fresh vegetables

MAIN COURSE

Penne

Pecorino, roasted lardons, green peas, mint, pine nuts, lemon

Flank steak

Herb-roasted potatoes, glazed carrots in meat juice, asparagus, chimichurri (+12\$)

Smoked Chicken Ferme la Rose des Vents

Sweet potato purée, bell pepper, grilled corn salsa, homemade chipotle lime cornbread, King Eryngii mushrooms

Roasted black cod

Romesco sauce, garlic confit gai lan, yellow beet emulsion, sumac, watermelon radish

Classic beef burger

Brioche bun, caramelized bacon, cheddar cheese, lettuce, tomato, Estérel sauce, served with home fries

DESSERTS

Crème brûlée

Vegan, berries and sorbet

*Taxes and service not included.