

LA PIQUETTE RESTAURANT WEEK MENU

SUMMER 2017

Appetizers

Salmon Tartare *Shallots, Chives, Parsley, Olive Oil, Sesame oil, Lemon Juice*

Shrimp "Ceviche" *Lightly Grilled Shrimp Marinated with lemon, Cilantro, Habaneros*

Calamari "Provençale" *Tomatoes, Olives, Garlic, Shallots, Basil, Olive Oil*

Cod Croquette *Crushed Potatoes, Garlic, Olive Oil, Tartar Sauce, Saladette*

Salade Composée *Lentils du Puy, Avocado, Haricots Vert, Quinoa, Grilled Leeks, Shallots, Sherry Vinegar*

Escargots de Bourgogne *French Imported Snails, Mushrooms, Tomatoes, Fennel, Garlic, Toasted Bread*

Beef Tartar *Hand Cut Filet Mignon, Shallots, Parsley, Tabasco, Pomme Paille*

Entrées

Vegetarian Plate *Sautéed Asparagus, Cauliflower, Brocoli, Mushrooms, Shallots, Garlic, Olive Oil*

Moules "Marinière" *Marinated Mussels in a White Wine Broth, Garlic, Shallots, Pomme Paille*

Steak Frites *Baseball Steak Cut, Shallots, Red Wine Reduction, Pomme Paille*

Aile de Raie "Meunière" *Pan Seared Skate Wing, Lemon, Capers, Butter, Barley, Spinach, Cilantro*

Saumon Grillé Norvégien *Grilled Norwegian Salmon, "Pomme Purée", Garlic, Sautéed Spinach, Sauce Vierge*

Lapin en Gibelotte *Braised Rabbit, Sauvignon Blanc, Linguini, Light Cream, Basil*

Duck Confit *Puy Lentils*

Desserts

Chocolat "Taïnor" Mousse *With Chantilly*

Gâteau à l'Orange *With Crème Anglaise*

Apple Tarte *With Vanilla Ice Cream (contains almonds)*

\$35.17 PP

Exclusive Tax & Gratuities