

Le Grenier Restaurant summer 2020 restaurant week

\$35

Soup du Jour

Escargots de Bourgogne

Snails in parsley-garlic butter

La Forestiere

Silver dollar mushrooms, stuffed with garlic, shallot, fresh herbs and melted Roquefort cheese

Terrine campagnarde

Country pate with bouquet of green and cornichons

Salade d'autrefois

Arugula salad, Strawberry, feta cheese, candied Macadamia nuts, pistachio vinaigrette

Plats de resistance

Bavette à l'échalote

Beef hanger steak, shallot-red wine sauce, French fries

Poulet aux olives

Marinated Murray chicken breast, lemon confit, French Riviera olives, crispy Socca frites, thyme- Riesling sauce

Le jarret fou

Slow braised Pork shank, parsnip potato puree, summer vegetables and port wine sauce

Saumon flip flop \$24.95

Seared salmon, caramelized onion- goat cheese pissaladiere, Bouquet of green, sage virgin oil drizzle

Bourride \$24.95

Cath of the day, vegetable lemon broth, aioli, steam potato, baby clams, mussels

Desserts

Mousse au chocolat maison

Petite profiterole

Cheese

Crème caramel and blueberries

Chef Sorbet with splash of vodka

