



Eggs

Omelette du Jour "Steve" 15
Omelet of the Day

Pasta

Pâte du Jour 16
Pasta of the Day
♥**Penne au Pesto** 16
Penne Pesto, Basil, Olive Oil Pignoli, Garlic, Parmesan Cheese
Ravioli d'Ecrevisse "Patrick" 19
Homemade Black Crayfish Ravioli with Saffron Bisque
♥**Spaghetti Ghitarra "Paolo"** 22
Homemade Pasta served with Roasted Garlic, Tomato, Black Olives and Goat Cheese
Risotto aux Crevettes et Moules 26
Risotto with Shrimp, Mussels and Artichokes

Fish

Poisson du Jour 28
Fish of the Day
Saumon Grillé Bouillon au Citron et Thym 24
Grilled Salmon with Lemon and Thyme Broth over Pink Beans and Smoked Salmon
Thon Grille a la Sauge et Polenta "Carolyn" 26
Grilled Tuna with Sage and Polenta

Poultry

Paillard de Poulet a la Sauce Moutarde "Brian" 17
Grilled Chicken Paillard with Mustard Sauce, Mashed Potato, French Beans
Petit Poulet Farci « Frank » 26
Baked Baby Chicken Stuffed with Wild Mushrooms, Potatoes Gratin Frank (allow 30 minutes)
Canard Confit et Rôti "Serge" 28
Leg Confit and Roasted Duck Breast with Ginger and Blood Orange Sauce
Civet de Cuisses de Lapin "Alain" 28
Braised Rabbit Legs over Soft Polenta and Pearl Onions

Meats

Jarret de Veau Seppi's 36
Seppi's Osso Bucco over Saffron Risotto
Steak au poivre « Guy » 33
Black Peppercorn Steak, French Fries
Carré d'Agneau aux Herbes "Sonia" 32
Herb Crusted Rack of Lamb with Mashed Potato and Sautéed Spinach

Sandwiches (Served with Fries)

Steak Haché 14
Sirloin Burger on Homemade Brioche, Tomato & Onion
Add Gruyere, Goat or Blue Cheese \$2, Bacon \$2 or Au Poivre Sauce \$2
Merguez « Jean Marc » 15
Spicy Lamb Sausage on a Grilled Baguette, Red Onion, House Dressing
Homard « Segundo » 24
Lobster Avocado, Bacon, Tomato, Onion on Homemade Brioche

Sides

Side Mesclun Salad	5	French Fries	6	Polenta	8
French Beans	9	Potato Gratin	8	Saffron Risotto	9
Sautéed Spinach	8	Sweet Potato Gratin	8	Vegetable	8
Kombu Seaweed	8	Mash Potato	6	Veg. Platter Mix	18

PRIX FIX "All Night"

\$36

**Soup of the Day or Mixed Green
Salad or Tomato Salad**

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**Fish or Pasta of Day or Grilled
Chicken**

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**Hazelnut Crème Brulée
or Ice Cream or Assorted Sorbet**

Fondue Chinoise

\$24 per Person

**Self-Cook Thin Sliced Meat
(Selection of the Day)
Served with Salad, French
Fries & Assortment of
Dipping Sauces**

(Minimum 2 People)