



# L'ARRIVAGE

## CAFÉ-RESTAURANT

### APPETIZER:

CREAM OF SQUASH BUTTERNUT WITH FINES PEPPERS, PAN FRIES MUSHROOMS WITH FOIE GRAS, SERVED WITH A CRISPY BREAD WITH FINES HERBS AND PARMESAN

MIXED SALAD OF TOMATOES, FRESH FENNELS, SPINACHES AND REDS ONIONS MARINATED, PISTOU

### THE MAIN COURSE:

ROASTED ARTICHOKE MASHED WITH OLIVE OIL, BRAISED LEEKS, FALLS VEGETABLES FLAVOURED WITH SAVORY

FRESH PASTA WITH GORGONZOLA, TOMATO, GRILLED NUTS AND PARSLEY OIL

CHEF SUGGESTION OF THE DAY

FISH OF THE DAY

MIXED SALAD OF FINES GREENS BEANS, BLUES POTATOES, SPICED CHICKEN, GOAT CHEESE, GRILLED ALMOND, HOMEMADE DRESSING OF MAPLE SYRUP AND MEAT JUICE

BIG SHRIMP GRILLED WITH COLOMBO ROASTED SCALLOPS, GLAZED SWEETS PEPPERS AND PINEAPPLES, VIRGIN SAUCE OF FENNELS AND TOMATOES

'PARMENTIER' OF SNAILS WITH GLAZED GARLIC AND WHITE WINE, PICKED FISH WITH VEGETABLES CAPONATA, JUICE OF CARROTS AND LEMON

ROASTED BISON MEDALLION WITH CHORIZO AND BALSAMIC VINEGAR, STEW OF BEANS WITH CEPES, PAN FRIES ARUGULA WITH NUTS OIL

### DESSERT

CAFÉ, THÉ, TISANE

### WINE BY THE GLASSE

CÔTES DU RHÔNE GUIGAL (RED)

BEAUJOLAIS GRILLE MIDI (RED)

LA GRANDE CHAPPELLE BORDEAUX (RED)

HÉRITAGE CAVES DES PAPES (CÔTE-DU -RHÔNE) (RED)

CASTILLO DE MONSERAN D'ESPAGNE (RED)

MERLOT BARON PHILIPPE DE ROTHSCHILD (RED)

GENTIL "HUGEL" ALSACE (WHITE)

ORVIETO SOANA D'ITALIE (WHITE)

VALLÉE D'ORO TREBBIANO (WHITE)

### EXPRESS MENUS

- 1) SOUP OF THE DAY / CAESAR SALAD WITH HOT BACON / DESSERT OF THE DAY AND COFFEE
- 2) MINI-BURGERS OF LAMB AND BEEF, CARAMELIZED ONIONS, CONTÉ AND MUSHROOMS / DESSERT OF THE DAY AND COFFEE

MENU STARTING AT \$10.95; MENU IS SUBJECT TO CHANGE WITHOUT NOTICE

350 PLACE ROYALE, 2<sup>e</sup> ÉTAGE 514 872-9128

OPEN ON MONDAY FROM 11:30 A.M TO 2 P.M. AND  
FROM TUESDAY TO SUNDAY FROM 11:30 A.M TO 2:45 P.M.