

PRIX FIXE \$45

APPETIZER

Buta Kimchi – our signature pork belly dish

Shaved Cucumber Salad – sunflower seed butter, black garlic, dill, naans

Beet Hummus – pickled beets, pumpkin seeds, greens, rye seed bread

Seasonal Soup – always vegan

Beef Carpaccio – crispy shallot, caper, horseradish aioli,
pickled onion, mustard seed

Mussels – dill, celery, lemon, garlic, white wine cream

MAINS

Steak Frites – 8oz teres major, sautéed mushrooms
& fried onion with our famous jojos

Fish – daily creation of sustainable fish & seafood from our local aquaculture

Confit Duck Leg – pear, bacon, shallot, currant, lentils, port reduction

Pappardelle – mushroom, bacon, tarragon, foie

Brasserie Burger – house ground brisket prepared to medium, mushrooms,
fried onion, bacon, cheddar sauce, house pickles, served with our famous jojos

Gnocchi – roasted squash, chili, thyme, chèvre

DESSERTS

Please choose from any of our desserts