



FOOD. ENTERTAINMENT. BEER.

SALADE MAISON

Hand cut lettuces, grape tomatoes, cider & thyme vinaigrette



SMOKED CHICKEN FLAMEKUECHE

Québec brie cheese, balsamic glazed cremini mushrooms,
roasted garlic, parsley, lemon

or

PRIME RIB BAGUETTE

slow roasted, caramelized onion, fresh grated horseradish,
roasted garlic, grilled baguette, au jus



BELGIAN CHOCOLATE CAPPUCCINO CAKE

chocolate sponge cake, espresso butter crème,
Belgian chocolate ganache, chocolate drizzle

\$22 LUNCH SET MENU OPTION

* *Vegetarian option available upon booking**
(taxes and gratuities not included)



FOOD. ENTERTAINMENT. BEER.

SALADE MAISON

handcut lettuces, grape tomatoes, cider & thyme vinaigrette



STEAK FRITES

8 oz Aberdeen Angus center cut striploin, wilted spinach,
Markt frites, "Bier 58" sauce

or

ORGANIC SALMON

grilled, all crust potato gratin, leeks, asparagus & grape tomato sauté,
herb salad, Strongbow vinaigrette

or

FREE RANGE CHICKEN

pan roasted, glazed vegetables, tri-colour roasted potatoes, jus

or

MARKT PLATE

heirloom vegetables, cider glazed beets,
wilted spinach, citrus risotto cakes



BELGIAN CHOCOLATE CAPPUCINO CAKE

chocolate sponge cake, espresso butter crème,
Belgian chocolate ganache, chocolate drizzle

COFFEE OR TEA

\$28 LUNCH SET MENU OPTION

* *Vegetarian option available upon booking**
(taxes and gratuities not included)