



Menu Nice

Appetizer

Antipasto

a selection of appetizers from our showcase
served on platters

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Main Course

choice of:

Bouillabaisse

prawns, scallops, mussels, clams and fish, served with gruyère et la rouille
or

Wild Mushroom Ravioli

white wine, butter sauce with garlic, fresh tomato and herbs
or

Poisson du Jour

chef's daily fish creation

or

Prawns Provençal

prawns, garlic, parsley, brandy, butter sauce
seasonal vegetables and new potatoes

or

Beef Tenderloin

black peppercorn, thyme, red wine jus, seasonal vegetables and new potatoes
or

Roasted Free Run Half Chicken Provençal

fresh herb jus, seasonal vegetables, new potatoes

~

Dessert du Jour

\$46.00 per person

This menu is for large parties of 12 to 24 people

18% gratuity and taxes will be added to the bill

***We ask that you confirm the number of people in your party on the day of the reservation
as the confirmed number of people is the number you will be billed for***

*** A 50% deposit is required upon booking, payable by credit card or certified cheque ***

Subject to change without notice



Menu Negresco

Appetizer

Antipasto

choice of one appetizer from our showcase

or

Mixed Green Salad

balsamic vinaigrette, virgin tomato sauce crostini

or

Soupe du Jour

ask your server

~

Main Course

choice of:

Spaghettoni

prawns, scallops, plum tomato sauce, roasted garlic, white wine, fresh herbs

or

Bouillabaisse

prawns, scallops, mussels, clams and fish, served with gruyère et la rouille

or

Wild Mushroom Ravioli

white wine, butter sauce with garlic, fresh tomato and herbs

or

Poisson du Jour

chef's daily fish creation

or

Prawns Provençal

prawns, garlic, parsley, brandy, butter sauce

seasonal vegetables and new potatoes

or

Beef Tenderloin

black peppercorn, thyme, red wine jus, seasonal vegetables and new potatoes

or

Roasted Free Run Half Chicken Provençal

fresh herb jus, seasonal vegetables, new potatoes

~

Dessert du Jour

\$49.00 per person

This menu is for large parties of 12 to 24 people

18% gratuity and taxes will be added to the bill

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Menu Chantecler

Appetizer

Antipasto

choice of one appetizer from our showcase

or

Mixed Green Salad

balsamic vinaigrette, virgin tomato sauce crostini

or

Soupe du Jour

ask your server

~

Main Course

choice of:

Whole Lobster

your choice of steamed, grilled or sautéed Provençal style

seasonal vegetables and new potatoes

or

Bouillabaisse

prawns, scallops, mussels, clams and fish, served with gruyère et la rouille

or

Wild Mushroom Ravioli

white wine, butter sauce with garlic, fresh tomato and herbs

or

Rack of Lamb

crusted with dijon and fresh herbs, oven-roasted seasonal vegetables and new potatoes

or

Poisson du Jour

chef's daily fish creation

or

Beef Tenderloin

black peppercorn, thyme, red wine jus, seasonal vegetables and new potatoes

or

Roasted Free Run Half Chicken Provençal

fresh herb jus, seasonal vegetables, new potatoes

~

Dessert du Jour

\$56.00 per person

This menu is for large parties of 12 to 24 people

18% gratuity and taxes will be added to the bill

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Menu Carrousel

Appetizer

Antipasto

choice of one appetizer from our showcase

or

Mixed Green Salad

balsamic vinaigrette, virgin tomato sauce crostini

or

Soupe du Jour

ask your server

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Antipasto di Mare

scallops, prawns, clams and mussels

steamed in white wine, garlic, lemon, herbs, tomatoes

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Sorbet

with sparkling wine

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Main Course

choice of:

Whole Lobster

your choice of steamed, grilled or sautéed Provençal style
seasonal vegetables and new potatoes

or

Bouillabaisse

prawns, scallops, mussels, clams and fish, served with gruyère et la rouille

or

Wild Mushroom Ravioli

white wine, butter sauce with garlic, fresh tomato and herbs

or

Rack of Lamb

crusted with dijon and fresh herbs, oven-roasted seasonal vegetables and new potatoes

or

Poisson du Jour

chef's daily fish creation

or

Beef Tenderloin

black peppercorn, thyme, red wine jus, seasonal vegetables and pommes frites

or

Roasted Free Run Half Chicken Provençal

fresh herb jus, seasonal vegetables, new potatoes

~

Dessert du Jour

\$67.00 per person

This menu is for large parties of 12 to 24 people

18% gratuity and taxes will be added to the bill

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*** A 50% deposit is required upon booking, payable by credit card or certified cheque***

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