



lunch - Dinner menu

Sample menu \$68* (10 ppl minimum)

Appetizers

Lobster Bisque

Creamy lobster bisque and croutons

or

Terrine de Foie Gras

Duck foie gras terrine with fig jam and toasted brioche

or

Citrus beets salad

Beets salad with orange supreme, candied pumpkins seeds, Dijon vinaigrette over a bed of mache salad

Entrees

Steak Frites

12 oz angus striploin with French fries and salad. Choice of one sauce, blue cheese, shallots or peppers/cognac sauce

or

Salmon Grille au beurre blanc

Pan seared Atlantic salmon with vegetable medley, roasted fingerling potatoes and beurre blanc

or

Escalope Normande

ABF chicken breast with rice pilaf and tomatoes provencales and cognac creamy sauce

or

Vegetable Truffles Risotto

Vegetarian risotto with seasoned vegetables, wild mushrooms and parmesan cheese and white truffle olive oil

Desserts

Fraise melba

Nutella crepe

Trio of mini desserts

+tax & gratuities

www.BrasserieSaintGermain.com

