MENU Week October 2020

**Mussel – parsnip veloute** $21.00 (quart)
Creamy soup of parsnips, PEI mussels

**Cauliflower – smoked salmon quiche** $34.00 (serves 2)
Creamy quiche of grated cauliflower, smoked salmon, gruyere cheese

**Endive – beet salad** $34.00 (Serves 2)
Hazelnut dressing, crumbled blue cheese, toasted hazelnuts

**Classic Caesar salad** $36.00 (Serves 2)
Sliced Romaine lettuce, pickled eggs, Parmesan tuile, caper dressing - anchovies

**TARTIFLETTE** $46.00 (Serves 4)
ITS BACK!! Delicious gratin of raclette cheese, potatoes, neuski bacon, caramelized onions

**Fried rice of duck confit** $32.00 (Serves 2)
Quick stir fry of duck confit, soy-aromatic legume, Egg, sesame

**Tarragon oven roasted poussin** $54.00 (Serves 2)
Lyonnaise Baby potatoes, carrot caviar

**Spaghetti squash rosti** $38.00 (serves 2)
Rosti of spaghetti squash, jalapeno coulis, baby kale salad, baby onion

**Beef Carbonade** $52.00 (serves 2)
Belgian beef stew, Rodenbach beer, pearl onion, mushroom cassoulet, leek-potato mash

**Our Weekly special:**

**Ensopado de bacalhau**
Brazilian cod fish stew, peppers, coconut, olives, baby potatoes $42.00 (serves 2)
Market

Shallot – red wine, extra virgin olive oil dressing $14.00 (pint)
6-month-old KIMCHI from our sous-chef Brian $8.00 (pint)
  Garlic butter $18.00 (pint)
  Shallot butter $18.00 (pint)
  Black olive tapenade $16.00 (pint)
  Basil pesto $12.00 (1/2 pint)

Apple tart-a-tatin, speculoos $16.00 (Serves 2)
Belgian Chocolate mousse $16.00 (Serves 2)
  Pear – lemon tart $16.00 (Serves 2)

Pistachio bavarois – chocolate quinoa crumble $16.00 (Serves 2)

WHOLESALES MARKET

Full list is available at www.gotab.com