

# CAFE DU SOLEIL

## PRIX-FIX MENU \$25.95

*Including Appetizer, Main Course and Dessert*

 **Locally grown, seasonal or organic food**

### HORS D'OEUVRES

 **VELOUTE DE TOMATE AU CHEVRE**

Organic tomato bisque with basil goat cheese

**PIZZA NICOISE**

Mini thin crust pizza with basil pesto, plum tomatoes, olives, parmesan and anchovy

 **TOMATE MONTRACHET**

Vine ripe tomato filled with montrachet goat cheese and pesto in a warm tomato vinaigrette

 **SALADE DE MESCLUN**

Mixed organic greens with Provencal herbs and champagne vinaigrette

**ESCARGOTS DE BOURGOGNE**

Snails baked in classic garlic herb butter

### PLATS PRINCIPAUX

 **PENNE POMMODORE**

Penne with fresh tomato basil compote

 **COQ AU VIN**

Free range chicken braised with red wine mushrooms and pearl onions

 **POULET ROTI A L'AIL**

1/2 Crispy roast free range chicken with garlic confit, served with rosemary roasted potatoes

**L'ONGLET AUX ECHALOTES**

Seared hanger steak with Bordeaux wine sauce, sauteed shallots, served with garlic pommes frites

**BURGER CAFE DU SOLEIL**

Kobe burger on sesame roll with roquefort, arugula, sundried tomatoes and garlic pommes frites

**MOULES MARINIÈRES**

Steamed mussels, white wine, and shallots

**MOULES PROVENCAL**

Farm-raised Newfoundland steamed mussels, fresh tomato sauce, garlic and basil

 **FILET MIGNON DE SAUMON A LA MOUTARDE**

Grilled organic salmon filet mignon with cauliflower potato puree,  
braised leeks, Dijon mustard sauce

**SALADE NIÇOISE CLASSIQUE**

Classic Niçoise Salad with canned Albacore tuna, potato, hard boiled egg, tomato, string beans,  
olives, anchovy and red onions

### DESSERTS

**CRÈME BRULÉE**

Classic Crème Brulee

**CHOCOLATE MOUSSE**

Double chocolate mousse with espresso  
essence