

Vegetarian Menu

<i>Tomato and orange soup garnished with goat's cheese and tarragon (hot or chilled)</i>	8.00
<i>Wild mushroom soup with white truffle oil and fresh thyme (hot or chilled)</i>	9.50
<i>Tempura vegetables with hot and sweet chili dipping sauce</i>	12.50
<i>Salad of mixed greens with New Brunswick partridgeberry vinaigrette and pine nuts</i>	9.50
<i>Fresh Basil and Parmigiano Reggiano mousse with tomatoes, olives and Matiz Torta</i>	14.00

<i>Sautéed and roasted vegetables served with a lightly poached egg, salsa verde and roesti</i>	19.00
<i>Yellow lentil dal with chick peas and vegetables, crispy eggplant chips, basmati rice, raita, red onion chaat masala, lime pickle, poppadum</i>	22.00
<i>Penne pasta with homemade tomato sauce, olives, capers, herbs, white wine and grated Gré des Champs</i>	21.00
<i>Gorgonzola pasta with leeks, pistachios, rosemary, white wine, tomato,sauce, cream , Parmigiano Reggiano</i>	22.00
<i>Wild mushroom pasta with ceps, white wine, goat's cheese, tarragon, Parmigiano Reggiano</i>	22.50
<i>Crushed red skin new potato, roasted garlic, spring onion and Oka cheese fonduta with farm and garden vegetables and maple roasted pecans</i>	21.50
<i>Vegetable and Tofu curry with freshly roasted and ground spices, served with basmati rice, homemade mango pickle, minted yogourt and poppadum</i>	21.50
<i>Wild mushroom and brie pie with homemade chutney and salad</i>	19.00
<i>Eggs Florentine- lightly poached eggs served on spinach with Mornay sauce</i>	17.00