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## CANAPÉS

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### COLD CANAPÉS

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Parma Proscuitto with heirloom melon 3.50  
House smoked salmon crêpe en caviar, maple mustard 3.25  
Tuna tartare on a vegetable chip 4.00  
Herbed goat cheese on a parmesan crisp 3.25  
Steak tartare on a potato gaufrette 3.50  
Tiger shrimp with a ginger sauce verte 4.25  
Artic char caviar crêpe 3.50

Organic salmon tartare with cucumber 3.75  
Lobster medallion on cucumber, sauce kaffir 4.75  
Torchon of foie gras on a brioche 4.75  
Truffled duck and chicken pâté on a toast 4.75  
Seasonal oysters 3.50  
Duck rilette on a crostini 3.75  
Smoked chicken mousse on a new potato 3.25

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### HOT CANAPÉS

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Alsatian style pork brochettes 3.75  
Wild mushroom and caramelized onion springrolls 3.50  
Spinach and ricotta cheese en surprise 3.50  
Assortment of seasonal mini quiches 3.25  
Summer vegetable brochettes 3.25

Foie gras mousse in puff pastry 4.50  
Coconut shrimp with spiced plum sauce 3.25  
Capon brochettes with peanut and kaffir sauce 3.75  
Polenta rounds with smoked tomato ratatouille 3.50  
Lamb brochettes with tzatziki 5.25

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### CUILLÈRES

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Lobster tartare, cauliflower panna cotta 5.50  
Saint Bénédicte mousse with port gelée, walnut and pear 3.75  
Miso glazed black cod and unagi, daikon salad 4.95  
Hazelnut crusted scallops with pear purée 4.75  
Scrambled eggs with black and white truffle shavings 4.95

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### SHOOTERS

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Cucumber cream with caviar and yogurt foam 3.75  
Chilled avocado soup, parmesan foam 4.25