



NEW HOTEL MERTENS
\$43 PRIX FIXE THEATRE MENU

CHOICE OF HORS D'OEUVRE

Salad Compose

Daily green mix. Fresh daily fruit and vegetable. Vegan.

Pate de Compagne

Thyme, bay leaf, and nutmeg. Bacon-wrapped.

Salmon Rillettes

Fresh poached salmon, Pernod, and smoked salmon.

Rabbit Rillettes

Rabbit raised locally at Rakowski Farms.

Onion Soup Gratinee

Traditional preparation. Comte and baguette.

CHOICE OF MAIN COURSE

Steak Frites

Served with our hand-cut frites and minced watercress-herb salad. Maitre d'Hotel butter.

Housemade Pasta aux Jambon et Truffle

House-made creste de gallo pasta. Comte cheese, Louise Earl ham and truffle.

Coq au Vin

Quarter chicken of leg & thigh braised in red wine. Wild mushrooms and young potatoes.

CHOICE OF DESSERT

Tart Tatin

Traditional preparation of the French classic apple tart.

Chocolate Pot de Creme

55% dark chocolate is melted into a traditional pot de creme of rich cream, sugar, eggs and vanilla-bean.

Jaffa Cake