

# —BEAVER HALL—

BRASSERIE FRANÇAISE DE L'EUROPEA

## APPETIZERS À LA CARTE

Soup of the day with parmesan biscottis (\$13)

French Onion Soup au Gratin (\$21)

Lobster Cappuccino with Truffle (\$9)

Creamy Cesar Salad (19\$)

Mimosa eggs with foie gras shavings (\$17)

Mr. Émile smoked Salmon & Goat Cheese salad with a Lime & Honey Vinaigrette (\$23)

## MAIN COURSE

Pan-seared large scallops over a mushroom risotto with a Béarnaise sauce (\$49)

Signature grilled lobster with garlic butter  
And a creamy risotto (\$68)

Angus beef flank steak, shallots and red wine sauce with truffle mousseline potatoes or french fries (\$43)

## OUR GRILLED DISHES

AAA Canadian beef  
Châteaubriand,  
maître d'hôtel butter:  
12oz. \$105  
16oz. \$130

AAA Canadian grilled  
Tomahawk, maître d'hôtel  
butter (40oz):  
\$160

Sides:  
Truffle mousseline potatoes  
or French fries.

Sauces:  
Shallot or Bearnaise.

## SIGNATURE TASTING MENU 6 COURSE MEAL \$100

Appetizer bites



Our famous lobster and truffle cappuccino



1st mystery seafood appetizer



2nd meat mystery entrée



Chef's main course



Gourmet desserts from our pastries  
Sweets and treats.

\*This menu is served to all guests, with a different menu every week. vanilla whipped cream.

## CLASSIC

Le steak tartare signature, made  
at the table.

Golden croutons,  
mesclun and French fries  
(starter) (main dish)  
\$25 \$35

Tuna Tartare with Wasabi Aioli,  
Sesame, Avocado, Corn Flakes  
and Lobster Claws.  
(starter) (main dish)  
\$28 \$38

Steak Flambée Tableside  
Black Angus Beef Filet Mignon  
8oz, Cognac,  
Green Peppercorns, Cream,  
Gravy, French Fries  
and Béarnaise Sauce  
\$69

Steak Flambée Tableside  
Black Angus Beef Filet Mignon  
8oz, Port wine,  
Morels, Cream, French Fries  
and Béarnaise Sauce  
\$90

## DESSERTS

The Pastry Chefs' Dessert of the Day (\$16)

Crêpes Suzette Flambée Tableside (\$17)