

# Menu

## Appetizers

### **Accras \$8**

*Saltfish and sweet potato fritters with spicy aioli sauce*

### **Poire et Bleu \$6**

*Maple roasted pear with bleu cheese*

### **Salade de Pamplemousse \$8**

*Grapefruit, heart of palm, red bell pepper, ginger, cilantro in a lime coconut dressing*

### **Avocat Farçi \$7**

*Stuffed avocado with mushrooms, shallots, emmental cheese*

### **Pâté en Croûte \$9**

*Pheasant paté with brie cheese, herbs, rum & truffle oil in puff pastry*

### **Escargots \$9**

*In a spicy curry garlic butter*

## Entrees

### **Chili Sin Carne \$14**

*Vegan chili with soy protein, tomatoes, corn, bell peppers, beans and corn beignets*

### **Agoulou \$13**

*West Indian style grass-fed beef burger*

*Choice of toppings: Avocado salsa or Sautéed mushroom & shallot*

*Choice of cheese: Swiss, Goat, Bleu*

*(opt. fried egg \$1)*

### **Lasagne d'Agneau \$16**

*Spicy lamb lasagna with homemade pasta*

### **Poulet à l'Estragon \$16**

*Smoked jerk chicken breast with goat cheese, tarragon, honey sauce*

### **Confit \$17**

*Duck leg confit with mango jerk sauce*

*\*Poulet & Confit served with coconut rice and sautéed vegetables*

## Desserts \$6

*All meat products are antibiotic and hormone free.*

*Cash Only.*