

# DINNER MENU

## DISHES OF THE DAY:

*Don't forget to have a look at the suggestion of the chef*

*meat of the day  
- fish of the day  
- salad of the day*

## \* Need to go further...? \*

*"I cook with wine ; sometimes I even add it to the food."*

*W.C Fields*

### **Ribeye Steak**

\$ 28,00

accompanied with sautéed potatoes cooked in duck fat, with blue cheese or mushroom sauce, mesclun salad and homemade dressing

### **Chevon Rack**

\$ 27,00

served on a bed of mashed parsnip with caramelized carrots and onions and includes a mesclun mix with homemade dressing

### **Duck Leg Confit**

\$25,50

classic bistro fare served with sautéed potatoes and a bundle of green beans



SHINGLE CREEK  
CHEVON

We use farm raised Boer goats for our Chevon Rack. It's nothing like you've tried before...in a very good way!



## ...Without forgetting children

**Chicken nuggets and fries** \$ 9,00

**Dish of the day** \$ 9,50

# OR

## \* to finish...

**Ice Cream** : 1 scoop \$ 3,50

2 scoops \$ 6,00

vanilla, chocolate, berries

*Supplement cream for free...for a lovely treat...*

**Tiramisu with Cream** \$ 9,00

« **cafe gourmand** » \$ 9,50

the coffee you like accompanied by delicious and sweet bites  
macaroon | truffle | vanilla ice cream

### **Dessert of the Day**

## formule for kids

\$ 12,50

children dish

+

1 scoop of ice cream

+

1 glass of juice or soda