



DINE DOWNTOWN 2018

2- COURSE LUNCH PRIX FIXE MENU

\$19.95 per person (tax and tips not included)

Choice of one item from each section

APPETIZERS:

SALMON TARTARE  

Citrus marinated raw salmon, serrano pepper, cucumber, avocado, tomato, and fresh herbs

OR

VEGETARIAN SPRING ROLLS 

Tofu, sautéed veggies with lemongrass and soy sauce, vermicelli, Lettuce, mint, pickled daikon and carrot wrapped in rice paper

OR

SHRIMP MANGO CEVICHE  

Citrus cured raw shrimp mixed with diced mango, shallot, serrano chili pepper, tomato, cilantro, and green onion

ENTRÉES:

SALADE NIÇOISE

Grilled Tuna, green beans, salad, potatoes, tomatoes, poached egg, and a balsamic herb dressing

OR

CARBONADE A LA FLAMANDE

Diced beef chuck roll stewed with Belgian beer served with French fries and salad

OR

ÉLYSE GARDEN SALAD 

Hummus, chef's selection of seasonal vegetables, grilled bread, salsa verde, and raspberry vinaigrette



Spicy



Raw food



Vegetarian