

the chefs' house

LUNCH MENU

STARTERS

[Asparagus](#) Salad, [Prosciutto](#) and Pickled Vegetables

Salad of Quinoa and [Tomatoes](#) with Avocado, Red Pepper Coulis

Arugula and Chicory, Walnuts, [Goat Cheese](#), Herb Vinaigrette

[Wild Leek](#) Soup, Crème fraiche

Chefs House Daily Soup

MAIN

[Georgian Bay Whitefish](#), Spring Vegetables, Miso Broth

[Beretta Pork Belly Confit](#), Sautéed Mini White Potatoes, Sherry Vinaigrette

Spinach Spaetzle, Mushrooms, Almond and Parmesan

[Lamb](#) Shashlik with Couscous Salad, Minted Yogurt

Sweet and Sour Shrimps with Fried Noodles and Veg

DESSERTS

[Rhubarb](#) Ginger Crumble, House-made Ice Cream of the Day

[Strawberry](#) with Lemon Curd, Balsamic Glaze

Vanilla and Yoghurt Panna Cotta, Mocha Chocolate Sauce

PRICING

2 courses – 19

3 courses – 23

4 courses – 26