

# BRASSERIE BERNARD

## STARTERS

### **FRIED CALAMARI WITH GRANA PADANO**

SPICED TOMATO SAUCE, LIME AND CORIANDER MAYONNAISE

**CHICKEN LIVER MOUSSE** WITH GREEN PEPPERCORNS, MAPLE AND COGNAC

### **ROASTED BLACKPUDDING**

PARSNIP AND APPLE MOUSSELINE WITH CALVADOS AND BUTTERMILK, BEET AND APPLE GARNISH

### **CREAM OF MUSHROOM SOUP**

DUCK CONFIT ET SHITAKE CHIPS

### **MINISTRONE SOUP**

PARMESAN, FREGOLA DI SARDA AND SPINACH SPROUTS

### **ARUGULA SALAD**

### **CÉLERI RÉMOULADE**

## MAIN COURSES

### **MUSSELS FROM PRINCE-EDWARD-ISLAND, GREEN SALAD OR FRIES**

"À LA MARINIÈRE" or LEEK AND OLD CHEDDAR BROTH

### **SALMON TARTARE, GREEN SALAD OR FRIES**

CLASSIC or LEMON, YOGURT, SPANISH CAVIAR AND FRESH DILL

### **BERNARD STYLE COD FISH'N CHIPS**

CRISPY BEER BATTER, RÉMOULADE AND TARTAR SAUCE

### **GRILLED SALMON WITH BRAISED FENNEL AND PASTIS**

LEMON "BEURRE BLANC", POTATO PUREE AND BLACK OLIVES

### **SPICY SAUSAGE AND ROASTED VEGETABLE FETTUCCINI, SPICED OIL, GARLIC AND FRESH BASIL**

*VEGETARIAN VERSION ALSO AVAILABLE*

### **DUCK CONFIT**

ROASTED POTATOES, ARUGULA SALAD AND TRUFFLED VINAIGRETTE

### **CLASSIC BEEF TARTARE, GREEN SALAD OR FRIES**

### **GRILLED ANGUS BEEF HANGER STEAK WITH FRIES, WHITE WINE, SHALLOT AND THYME SAUCE**

### **SPELT RISOTTO WITH CEPE MUSHROOMS, VEGETABLE STOCK AND PECORINO ROMANO**

KING OYSTER MUSHROOMS, KALE WITH GARLIC AND ROASTED ALMONDS

## SATRTER + MAIN DISHE

27 \$

AVAILABLE FOR CLIENTS ARRIVING AFTER 9 PM