

# À la carte

## Main courses

### **Fresh pastas alla Gigi 17**

*Rosé sauce, mushrooms, smoked lardons and fresh basil.*

### **Parpadelle au 'Chaga' 21**

*Shitakis mushrooms, chaga broth, cherry tomatoes and aragula.*

### **Casserole of mussels served with fries 21**

*Marinières (french shallots, white wine, fresh parsley)*

*Provençale (grilled vegetables, roasted garlic, fresh herbs, white wine)*

*Thaï (coconut milk, curry, white wine)*

*Chèvre (goat cheese, pesto, cream, white wine)*

### **Raviolis stuffed with baby back ribs 21**

*Cream sauce and truffle oil.*

### **Blackened Atlantic salmon filet served with fresh homemade salsa 23**

*Blackened with cajun and paprika spices, served on a bed of ginger,  
sundried tomatoes, shallots, mint and watercress rice.*

### **Duck leg confit, fig, fennel and balsamic vinegar reduction. 27**

### **Sea food jambalaya 28**

*Mussels, Argentina shrimps, fried cod and chorizo served on rice in a red  
wine and slightly spicy tomato sauce.*

### **Steak-frites du Saint-Louis 28**

*Flank steak AAA and fries, topped with a porto, chanterelles and french  
shallots sauce.*

### **Deer medallions with beats and norwegian spruce demi-glace. 39**

*Served with crispy parsnip chips on a bed of red cabbage confit.*