

# MIDI EXPRESS

SOUP OR SALAD

PASTA OF THE MOMENT 20<sub>25</sub>

FISH FROM THE MARKET 22<sub>50</sub>

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## THE STARTERS

GASPACHO 7<sup>00</sup>  
SALAD 6<sup>50</sup>

## THE SALADS

QUICHE LORRAINE AND SALAD 13<sup>75</sup>  
WARM GOAT CHEESE WITH ALMONDS, (VÉGÉ) NUTS AND CARAMELIZED APPLE 16<sup>00</sup>  
QUINOA AND ROASTED VEGETABLES (VEGAN) 17<sup>00</sup>  
FRESH SALMON, SMOKED SALMON AND SHRIMPS 19<sup>75</sup>  
NICOISE WITH TUNA TATAKI IN STEAK SPICE CRUST 20<sup>00</sup>

## THE PASTAS, TARTARES AND MEAT

	70g	150g
PROVENCAL SALMON TARTAR	12 <sup>00</sup>	22 <sup>25</sup>
BEEF TARTAR WITH DIJON MUSTARD FLAVOURED WITH SESAME OIL, ACCOMPANIED BY TARO CHIPS	12 <sup>00</sup>	22 <sup>25</sup>
LASAGNA WITH MEAT SAUCE		19 <sup>50</sup>
PASTA WITH FETA, ROASTED VEGETABLES, PINE NUTS AND PESTO (VÉGÉ)		18 <sup>25</sup>
DUCK LEG CONFIT, SERVED WITH GRATIN DAUPHINOIS AND SALAD		23 <sup>00</sup>

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## THE SANDWICHES

SOUP OR SALAD

### COUNTRY STYLE HAM

EMMENTAL CHEESE, TOMATOES, MAYONNAISE WITH ROASTED PEPPERS, TOMATOE ON BAGUETTE

### PULLED PORK

PULLED PORK WITH BBQ SAUCE AND RED CABBAGE SALAD ON SWEET BUN, PICKLES

### CAJUN CHICKEN

CAJUN CHICKEN AND AIOLI ON MARKOUK BREAD

### SMOKED MAPLE CHIKEN AND AVOCADO

OPEN SANDWICH ON COUNTRY BREAD WITH SMOKED MAPLE CHIKEN, VEGETABLES AND MAYO CHIPOTLE

### VEGETABLES AND BRIE TOAST (VÉGÉ)

ON COUNTRY BREAD WITH DRIED TOMATOES TAPENADE, GRILLED VEGETABLES AND GOAT BRIE

### SMOKED SALMON TOAST

WALNUT CHEESE, FALLEN FENNEL AND RED ONIONS ON BLACK BREAD WITH SQUID INK  
Add 2 poached eggs +350

### AVOCADO & VEGETABLES TOAST (VÉGAN)

WHOLE WHEAT BREAD  
Add 2 poached eggs +350

## GRILLED CHEESE 18<sup>00</sup>

SOUP OR SALAD

### CRAB AND CHEESE PIED-DE-VENT

CRAB, FENNEL, DILL, CHEDDAR, PIED-DE-VENT, LIME, MAYO, SHALLOT

### BEEF BRISKET

GRUYÈRE OF GROTTÉ, DRIED TOMATOES AND PORTOBELLO MUSHROOMS

### DUCK CONFIT

RACLETTE CHEESE, RED ONION COMPOTE AND CRANBERRIES, PINK BERRIES AND CHIPOTLE MAYO ON BRIOCHE BREAD

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## BRUNCH 18<sup>50</sup>

SERVED WITH AMUSE BOUCHE

+ORANGE JUICE 21<sup>50</sup> +MIMOSA 26<sup>50</sup>

### SCRAMBLED EGGS WITH SMOKED JALAPEÑO

Chorizo, spinach, grilled corn, marinated vegetables, peppers and cheddar, served with grilled tortilla, salad, sour cream, Smoke show sauce and avocado

### LE TOSCAN

Poached eggs served on English muffins, homestyle ham\* and spinach coated with Mornay sauce, served with roasted potatoes with lemon juice and salted herbs, greens

\*can be replaced by smoked salmon +350

### LE CANTON

Scrambled eggs with ham, sausage, bacon, roasted potatoes with lemon juice and salted herbs, also with baked beans, country style bread

### LE NORDIQUE

Poached eggs, smoked salmon, black pillow bread, goat cheese with pesto, capers, red onion, dill, mayonnaise with smoked paprika, roasted potatoes with lemon juice and salted herbs, greens

### LE SUCRÉ (VÉGÉ)

Crepes with fruits sauce and chocolate crumble, Brioche French, served with blueberries, apple butter, walnuts, Homemade Granola, yogurt and blueberries, fresh fruits

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