

Busbys Restaurant

MODERN FRENCH CUISINE

Special Restaurant Menu

Hors D'Oeuvres

Soupe gratinée a L'Oignon	\$15.50
French onion soup, gruyere croutons	
Coquilles Saint Jacques à la Parisienne	\$23.00
Japanese scallops, braised pork belly, caviar	
Soufflé au fromage	\$18.00
twin cooked cheese soufflé, pumpkin, walnut, parmesan crisps, baby spinach	
Confit de Canard	\$21.00
duck leg, parnip purée, peas, orange glaze	

Le Plat Principal

Boeuf Bourguignon	\$36.50
wine braised ox cheek, caramalised carrot, pommes fondantes, broccoli	
Suprême de Poulet Farci aux Brie	\$35.50
chicken filled with brie cheese, sauce veloute, ratatouille, pomme william	
Côtelette de Porc aux Fruits	\$34.50
pork cutlet, gratin dauphinoise, sauce Robert, fruit salsa	
Poisson du Jour	\$MP
fresh fish of the day, beurre blanc, daily garnish	

Steak Frites

Filet de Boeuf	\$39.00
Black Angus Eye Fillet 200gm, chips or salad	
Contre-filet de Boeuf	\$39.00
Black Angus Porterhouse 300gm, chips or salad	
Choice of sauce: red wine jus, green peppercorn, or wild mushroom sauce	

Garnitures

Salade Verte, fresh leaf salad	\$8.00
Gratin dauphinois, baked sliced potatoes	\$9.50
Sauté de Légumes, sautéed vegetables	\$9.50

Les Desserts

Crème brûlée, rich custard topped with caramel	\$14.00
Crème glacée, trio of ice cream with berries	\$14.00
Dessert du Jour, sweet special	\$MP