



---

## WELLBEING THROUGH FOOD SHARING

- \$12 SOUP OF THE DAY**  
Served with fresh-baked bread and butter
- 15 CHEF'S DAILY HOT POT**  
Served with fresh-baked bread and butter
- 22 SPICED OLIVE AND ANTIPASTI PLATTER**  
Spiced mixed olives, beet & goat cheese salad, baby tomatoes & bocconcini mix, pickled eggplant, marinated artichoke hearts, zucchini rolls stuffed with herbed cream cheese, baba ganoush and toasted bread
- 24 OPEN FACED SANDWICH SHARING PLATTER**  
An assortment of open-faced sandwiches served on fresh-baked bread including:  
- Salmon rillettes with avocado & horseradish aioli, pickled ginger and seaweed  
- Alberta beef, caramelized red onion, candied pecans, brie and arugula  
- Fresh-roasted & pickled garden vegetable salad with basil aioli and balsamic of Modena  
- Prosciutto on olive bread with truffle aioli, baby red romaine and pickled cantaloupe
- 28 CHARCUTERIE BOARD**  
Featuring prosciutto, bresaola, Bündnerfleisch, game landjäger and chimney stick served with truffle aioli, grainy & Dijon mustards and balsamic of Modena. Accompanied by toasted rye and French baguette.
- 28 PREMIUM DOMESTIC CHEESE BOARD**  
Featuring Rondoux, OKA L'Artisan, Grand Cheddar, L'Extra Pure Goat and Champfleury. Served with house-made jelly, dried fruit, grapes, crackers and toasted bread.
- 15 SLICED FRUIT PLATTER**  
delightful combination of sliced fruit served with fresh ginger yogurt

### DESSERTS

- 15 HIBISCUS INFUSED PANNA COTTA**  
Topped with berry compote and crisp meringue
- 15 BERNARD CALLEBAUT CHOCOLATE TORTE WITH LAVENDER CRÈME FRAÎCHE**  
Flourless, silky smooth and sinfully rich chocolate torte

---

*Please ask your server about gluten-free, dairy-free, vegetarian and vegan options.*