

Entrees

Cedar Post Schnitzel

Breaded tender pork loin fillets with Annemarie's German potato salad and red cabbage

29

Porcini Rösti Potato Halibut and Oyster

Fresh halibut with a sauce of rhubarb and raspberries from Jennifer's garden, fennel confit, nasturtium and pickled sea asparagus emulsion, crusted BC oyster

39

Rouladen

Our traditional beef rolls with a savoury filling of house smoked bacon, onions, pickles and Dijon mustard. Top sirloin Black Angus roll cooked to perfection, peppercorn beef jus, served with spaetzle and red cabbage

36

Seared Chicken Breast with Duck Confit

Free range chicken breast accompanied by cured bacon wrapped duck confit, wild morel mushrooms, Swiss and parmesan potato gratin, asparagus, artichoke, and cherry tomato with a creamy chicken jus and elderberry emulsion

37

Fine Bavarian Goulash

Tender roasted pork and beef, simmered in a spicy sauce, with fresh spaetzle and red cabbage

29

Blind Channel Seafood Spaghetini

Spaghetini, local spotted prawns, grilled local baby octopus, and Qualicum scallops in our own tomato sauce

35

Chef Anatoli Belov



Desserts

Chocolate Meringue Cake

Layers of chocolate mousse and crispy meringue, complemented by our own mint sauce and sour cherry Kirsch sauce

9

Jennifer's Strawberry Rhubarb Crumble

With our own ice cream and wild rose honey-lemon sauce

9

Garden Raspberry Mousse

With almond lemon cream macaroon, wild rose ice cream

9

Apertifs and After Dinner Drinks

Brandy 6

Cognac 12

Special Coffees 7

Espresso 4

Cappuccino 5

Latte 5