

# Brandywine Estate Restaurant

## Bistro Lunch Menu

### Starters

**SOUP OF THE DAY** 12

**CHEESE PLATE** Assorted artisan cheeses, savory jam and french bread 18

**FOIE GRAS** with a fig and onion jam, cognac marinated grapes and mini toasts 18

**BRUSCHETTA AND TAPENADE** served on mini toasts 12

**MUSSELS** in a spicy fra diavolo sauce OR a creamy, white wine sauce 21

**SHRIMP COCKTAIL** Shrimp salad with a traditional sauce with mayonnaise, ketchup and paprika 16

RAW **TUNA TARTAR** layers of tuna, cucumber, guacamole and mango 18

RAW **SALMON TRIO** marinated salmon carpaccio, smoked salmon and salmon rillettes 18

### Paella and Pasta

**PAELLA** Minimum two to share. In our version of this classic Mediterranean Spanish dish we combine chicken, mahi mahi, chorizo sausage, shrimp, calamari, mussels and clams with saffron rice, peas and artichoke hearts 32 per person

**FRUTTI DI MARE** Fish, shrimp, mussels and clams mixed with a rich tomato, cream sauce served over linguini 28

v **GNOCCHI PESTO** tender gnocchi tossed with an arugula pesto, gorgonzola and spinach 24

### Entrees

**STEAK FRITES** 8oz Filet Mignon cooked to your wishes and served with an arugula and parmesan salad, a gorgonzola OR a green peppercorn sauce and French fries 34

RAW **STEAK TARTAR** We use the best quality raw beef to create this French classic served with green salad and French fries 26

**RACK OF LAMB** served with a mint sauce and a feta Greek salad 32

**ROASTED CHICKEN** with French fries, salad and a rosemary jus 28

**BURRATA AND PARMA HAM SALAD** Fresh Italian Mozzarella with a creamy centre, served with aged parma ham, and an arugula and tomato salad 27

**CHEVRE CHAUD SALAD** warm goat cheese with mushrooms, bacon, nuts and green salad 18

**SALMON MOROCCAN COUSCOUS SALAD** couscous salad with lemon, parsley and cherry tomatoes with a paprika and cumin dressing 28

**SEA BASS** with a lemon and caper sauce, new potatoes and a garden salad 32

**MOULES FRITES** Fresh PEI mussels cooked in a white wine, creamy garlic sauce served with French fries 22

**TOSSED SUMMER SALAD** Bacon, boiled egg, roasted pumpkin, goat cheese, apple, walnuts, green beans, cherry tomatoes, chickpeas and a honey mustard dressing 18

v **VEGETABLE CURRY** mixed vegetables in a spicy curry sauce 24