

GLOBE_TROTTER

RESTAURANT

Available starting at 4:00 PM

THE STARTERS

Soup of the Globe-Trotter 	7	Marinated Olives Medley   	7
Summer Salad    Spinach, Kale, Arugula, Radicchio, White Wine & Rosemary Dressing	7	Coliflower Wings   	11
Spinach Greens Salad   Strawberries, Feta, Pumpkin Seeds Crumble, Citrus & Poppy Seeds Dressing	10	Chicken Wings 	13
Globe's Caesar Salad Globe's Classic Dressing, Bacon, Parmesan	11	Veal Polpettes Tomato & Basil Sauce, Parmesan	16
Seared Scallops  Carrot Purée	14	Local Cheese Board to Share   Four (4) Cheeses and their Toppings	22
Smoked Salmon  House Ricotta, Pickled Red Onions, White Wine & Rosemary Dressing	18		

THE TARTARES

Our meal tartares are served with a choice of fries or salad.	Starter 2oz	Meal 6oz
Southwest-Style Beef Tartare   Southwest Mayonnaise, Shallots, Cumin, Smoked Paprika, Fried Onions, Parsley, Croutons	15	32
Mexican-Style Salmon Tartare   Gravlax & Fresh Salmon, Mangoes, Shallots, Cilantro, Tobiko, Corn Chips	15	32
Tartare Duo (2x3oz)		36

Lunch Table d'Hôte (11:30 AM to 1:30 PM)

Soup of the Globe-Trotter
Dessert, coffee & infusion

Main course of your choice + 10\$



Gluten-Free



Gluten-Free
Option



Lactose-Free



Vegetarian



Vegan

THE MEALS

THE SIDES

Poke Bowl	  	24
Rice, Edamame, Wakame, Vegetables, Dragon Sauce, Vegan Mayonnaise	With Fried Tofu	30
	With Mexican-Style Salmon Tartare (2 ^{oz})	
Globe's Beef Burger		26
Juniper Berries Mayo, Stewed Onions, Swiss Cheese, Lettuce, Tomato, Coleslaw, Fries		
Voltigeurs Chicken Skewers	 	26
Avocado & Cilantro Dip, Rice, Seasonal Vegetables		
Globe's Fish & Chips		26
Panko & Herb-Crusted Blue Cod, Classic Tartar Sauce, Coleslaw, Fries		
Globe's Caesar Salad		27
Voltigeurs Chicken Breast, Globe's Classic Dressing, Bacon, Parmesan		
Smoked Salmon Main Course Salad	 	27
Kale, Spinach Greens, Capers, Red Onions, Avocado Dressing		
Duck Black Pudding		32
Pear & Cardamom Chutney, Mashed Potatoes, Seasonal Vegetables		
Veal Liver from Ferme Brovin		36
Cognac Sauce with Onions & Bacon, Mashed Potatoes, Seasonal Vegetables		
Salmon Steak		38
Maltaise Sauce, Rice, Seasonal Vegetables		
Argentina Butterfly Shrimps (10)	  	39
Creamy Garlic Butter, Rice, Caesar Salad, Fries		
Beef Flank Steak (8 ^{oz})		42
Pepper Sauce, Fries, Seasonal Vegetables		
Fries & Spicy Mayonnaise	  	6
Roasted Seasonal Vegetables	  	7
Pan-Fried Mushrooms	 	7
Sweet Potato Fries & Roasted Pepper Mayonnaise	  	9
Garlic Butter Butterfly Shrimps (5)		14
Seared Scallops		14

GLOBE_TROTTER

RESTAURANT

3-Course Menu
with bottle of wine
(Tuesdays & Wednesdays)

99\$⁺⁺
for 2

++ taxes & service

Starter Choice

Soup of the Globe-Trotter 

Summer Salad 

White Wine & Rosemary Dressing

Globe's Caesar Salad +4

Globe's Classic Dressing, Bacon, Parmesan

Veal Polpettes +4

Tomato & Basil Sauce, Parmesan

Meal Choice

Mexican-Style Salmon Tartare 

Gravlax & Fresh Salmon, Avocado Creamy, Mangoes, Cilantro, Shallots, Tobiko, Corn Chips, Fries

Southwest-Style Beef Tartare 

Southwest Mayonnaise, Shallots, Cumin, Smoked Paprika, Fried Onions, Parsley, Croutons, Fries

Fried Tofu Poke Bowl 

Rice, Edamame, Wakame, Vegetables, Dragon Sauce & Vegan Mayonnaise

Globe's Beef Burger

Juniper Berries Mayonnaise, Stewed Onions, Swiss Cheese, Lettuce, Tomato, Coleslaw, Fries

Voltigeurs Chicken Skewers 

Avocado & Cilantro Dip, Rice, Seasonal Vegetables

Duck Black Pudding 

Pear & Cardamom Chutney, Mashed Potatoes, Seasonal Vegetables

Argentina Butterfly Shrimps (10)  +10

Creamy Garlic Butter, Rice, Caesar Salad, Fries

Dessert, coffee & tea

Wine Bottle

Vittori, Trebbiano Rubicone, Italy (white)

Vittori, Montepulciano, Italy (red)

Looking for more options? Choose from our wine list and receive a \$21 credit toward your selected bottle.