





















GLOBE_TROTTER

RESTAURANT

THE
STARTERS

Soup of the Globe-Trotter 	6	<u>Available starting at 4PM</u>	
Mixed Salad, Crips Vegetables   	7	Chicken Dumplings	9
Dressing Choice : White Wine & Rosemary or Lime & Maple		Tao Sauce, Roasted Sesame	
Globe's Caesar Salad	11	Charcuterie & Cheese Arancini (3)	10
Globe's Classic Dressing, Bacon, Parmesan		Smoked Honey Mayonnaise	
Au Gratin Snails 	(6) (12)	Melted Cheese Crispy Squares  +3	11
Creamy Garlic Butter, Cheddar	12 20	Cajun-Style Tomato Sauce	
Au Gratin Onion Soup 	13	Seared Scallops 	13
Emmental Cheese, Red Ale		Carrot Purée	
Herb-Cured Salmon Gravlax  +1	13	Fried Calamari 	17
Toasted Bread, Dill Cream Cheese		Spicy Mayonnaise	
Shrimp Cocktail (5)  	14	Charcuterie Board to Share (2)  	19
Cognac Cocktail Sauce		Three (3) Charcuterie Cuts, One (1) Terrine and their Toppings	
Beef Carpaccio 	16	Local Cheese Board to Share (2) 	22
Spinach & Basil Pesto, Capers, Parmesan, Arugula		Four (4) Cheeses and their Toppings	

THE
TARTARES

Our meal tartares are served with a choice of fries or salad.		Starter 2oz	Meal 6oz
Hand Cut Two-Salmon Tartare  		15	32
Fresh & Gravlax, Dijon Mustard, Ginger, Pickles, Sesame, Shrimp Chips			
Hand Cut Beef Tartare  		15	32
Wholegrain & Dijon Mustard, Shallots, Pickles, Capers, Red Wine Vinegar, Fried Wontons			
Tartare Duo (2x3oz)			36



Gluten-Free



Gluten-Free Option



Lactose-Free



Vegetarian



Vegan

THE MEALS

Poke Bowl 🌱🌱🌱	23
Rice, Edamame, Wakame, Vegetables	29
Dragon Sauce & Vegan Mayonnaise	33
Globe's Caesar Salad	26
<i>Voltigeurs</i> Chicken Breast, Globe's Classic Dressing, Bacon, Parmesan	
Globe's Beef Burger	26
Stewed Onions, Juniper Berries Mayo, Oka Cheese, Bacon, Coleslaw, Fries	
General Tao Tofu 🌱🌱🌱	26
Toasted Sesame Oil, Sautéed Green Onions & Vegetables	
Warm Duck Confit Salad 🌱🌱	27
Mesclun, Red Cabbage, Apricots & Bell Peppers, Lime-Maple Dressing	
Butternut Squash Ravioli 🌱	29
Carrot & Sage Sauce	
<i>Voltigeurs</i> Chicken Breast 🌱	29
Apple Sauce, Mashed Potatoes, Seasonal Vegetables	
Pork Tenderloin 🌱	29
Blueberry Sauce, Mashed Potatoes, Seasonal Vegetables	
Veal Liver from <i>Ferme Brovin</i> 🌱	34
Cognac Sauce with Onions & Bacon, Purée of the Moment, Seasonal Vegetables	
Roasted Cod 🌱	34
Taragon Creamy Sauce, Pilaf Rice, Seasonal Vegetables	
Duck Black Pudding 🌱	39
Apple Compotée & Chutney, Gratin Dauphinois, Seasonal Vegetables	
Seared Scallops 🌱	39
Pastis-flambéed, Creamy Carrot Sauce, Pilaf Rice, Seasonal Vegetables	
Butterfly Shrimps (10) 🌱	39
Creamy Garlic Butter, Pilaf Rice, Caesar Salad, Fries	
Beef Flank Steak (8oz)	40
Pepper Sauce, Seasonal Vegetables, Fries	
Beef Filet Mignon AAA (6oz)	59
Pepper Sauce, Gratin Dauphinois, Seasonal Vegetables	

Fries & Spicy Mayonnaise 🌱🌱🌱	6
Roasted Seasonal Vegetables 🌱🌱🌱	7
Pan-Fried Mushrooms 🌱🌱	7
Sweet Potato Fries & Roasted Pepper Mayonnaise 🌱🌱🌱	9
Gratin Dauphinois 🌱	9
Garlic Butter Butterfly Shrimps (5) 🌱	10

THE SIDES

MUST HAVE MOMENTS

TUESDAY TO THURSDAY NIGHT

Treat yourself with our **3-COURSE MEAL FOR 2** including a bottle of wine

99\$

FRIDAY NIGHTS

PRIME RIB STEAK
au jus **AAA Stirling Silver**

Choice of side

10oz | 44\$
14oz | 59\$



Don't miss out!

