

## Lunch Menu

Daily soups 4.-

Quiche of the day with petit salad 9.50 or soup 10.50

Quiche Lorraine with petit salad 9.50 or soup 10.50

### Appetizers

Olives marinated with orange zest 3.-

Roasted Garlic 3.-

Warm brie served with toast and caramelized walnuts 6.-

Yellow fin tuna cubes marinated with sesame 6.-

Whole artichoke with grainy mustard sauce 7.-

Coconut shrimp with curry aioli 7.-

Shrimp scampi with artichoke, olives and goat cheese 8.-

White wine mussels served with garlic bread 8.-

Charcuterie dried meats of coppa, salami and bresola 9.-

Cheese board of domestic and imported 9.-

### Salads

House salad

mixed greens with herb vinaigrette or creamy garlic dressing 5.-

Arugula & Tarragon

with aged goat cheese, caramelized walnuts and grapes with red wine vinaigrette 5.-

Frisee

sautéed shitake, toasted hazelnut, local goat cheese, sweet sesame vinaigrette 6.-

Endive

with warm mustard sauce, crispy bacon and walnuts 7.-

Bell pepper crabcakes

over bed of mixed greens with cherry tomato and an herb vinaigrette 10.-

Yellowfin tuna nicoise

over mixed greens with cherry tomatoes, haricots verts, nicoise olives and anchovy with balsamic vinaigrette 12.-

Seared flank steak

over arugula with blue stilton, cherry tomatoes, red onion in our balsamic vinaigrette 12.-

### Grilled Sandwiches

*(served with choice of house salad, fries or roasted potatoes)*

Grilled cheese with choice of gruyere, brie, goat or blue stilton 8.-

Croque Monsieur

Ham, gruyere cheese, mornay sauce served with or without fried egg 9.-

Croque Madame

Roma tomato, pesto, gruyere and mornay sauce served with or without a fried egg 9.-

Luna Club

Chicken, ham, bacon, roma tomato and fried egg 10.-

Spicy tuna

With avocado, red onion, cilantro aioli 10.-

Luna cheese burger

Homemade burger mixed with fresh pesto served with gruyere cheese, roma tomato, red onion and avocado 10.-

Eclipse burger

our pesto burger served with sautéed mushroom, caramelized onion and blue stilton cheese 11.-

## Entrees

Risotto of the day 11.-

Potato gnocchi  
pan fried with mornay sauce and fresh herbs 11.-

Yellow fin tuna steak  
Over crushed potatoes, sautéed haricot vert, roasted roma tomato and an anchovy caper buerre blanc 14.-

Mustard crusted salmon fillet over sweet garlic lentils 14.-

Fish 'n' Chips 11.-

Bouillabaise 16.-  
Mussels, shrimp, scallop, clam and salmon steamed in a tomato saffron broth 16.-

Beef Stew 12.-  
Over mashed potatoes and roasted vegetables 12.-