



*the*  
*Velvet Glove*

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## APPETIZERS

*Escargots served in a Brioche*  
\$4.90

*Graved Lax, with Poached Egg and Dill*  
\$6.95

*Glazed Duckling Ballontine "Mont Parnass"*  
*Lingonberry sauce*  
\$5.80

*Froglegs "Chablise"*  
*simmered in cream and white wine*  
\$5.70

*Oysters "Dijonaise"*  
\$6.55

## SOUPS

*Chef Haberli's Green Pea Soup*  
\$2.35

*Cream of Black Mussels*  
\$3.80

*Consomme with Egg Yolk, and Sherry*  
\$2.65

*Gratinated Onion Soup*  
\$3.25

*Cream of Tomato with Gin*  
\$3.50

## SALADS

*Salad "Primavera"*  
*Butter lettuce, radicchio, and grapefruit*  
*served with lemon dressing*  
\$3.60

*Tomato and Romaine lettuce "Hermes"*  
*with olives and feta cheese,*  
*served with gourmet dressing*  
\$3.85

*Salad "Exceptionell"*  
*Baby shrimps, romaine, cucumber and tomato wedges*  
*with a light curry dressing*

*Small: \$5.25*                      *Large: \$7.25*

*Tossed Salad with your choice of dressing*  
\$2.90

*Assorted seasonal Fruit plate with choice of Cottage Cheese or Sherbet*  
\$6.35

## **ENTREES**

*Fresh Pickerel Filets  
pan fried, with roasted almonds*  
\$10.70

*Filets of Sole stuffed with Salmon Mousse and Prawn*  
\$11.85

*Chicken and Shrimp Cajun*  
\$12.80

*Grilled Chicken Medallions with Lemon Sauce*  
\$10.55

*Broiled Lamb Chops with Sesame Seeds*  
\$12.75

*Veal Emince "Zurichoise"  
with Roesti potatoes*  
\$13.45

*Fettucine Verde Alfredo with Veal Medallions*  
\$8.90

*Seafood Omelette*  
\$7.95

*6 oz. Roast Prime Rib of Beef*  
\$10.85

*6 oz. of Charbroiled Tenderloin with  
Macademia Nuts*  
\$12.65

*Fresh Vegetables, Poached Egg and Boiled Potatoes*  
\$7.80

## **DESSERT**

*Coupe Maison  
Black Cherries and Vanilla Ice Cream  
presented in a wafer basket*  
\$3.20

*Cream Caramel on Orange Sauce*  
\$3.35

*Assortment of French and Canadian Cheeses*  
\$5.80

*Selection of Cakes, Tortes and Fresh Fruit  
from the Pastry Wagon*  
\$3.60

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**THE WESTIN HOTEL**  
Winnipeg