



the Bean

Tuesday November 21st
DINNER

CHEF'S DISH OF THE DAY

Forno Chicken
marinated with sweet peppers,
italian parsley and citrus

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Steamed Fish fillets

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Sautéed Green Beans
and English Peas

HEARTY SOUP DE JOUR

French Onion Soup
with beef broth and
gruyere cheese croutons

SNACK ATTACK

French Fries
with garlic aioli



CHEF JEROME'S SALAD OF THE DAY

Traditional Nicoise Salad
tuna, egg, anchovy, beans,
potato, tomato, olives



PLUS

Chef Jerome's Exquisite Salad
& Sandwich Bar

SPECIALTY CREATION

VEGAN | GLUTEN FREE | DAIRY FREE

Tofu Ratatouille
eggplant, zucchini and peppers
baked with herbs and tomato

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Roast Baby Potatoes
cooked in olive oil, rosemary and
confit garlic

SOUP DE JOUR

VEGAN | GLUTEN FREE | DAIRY FREE

Du Puy Lentil Soup
with tomato & dried herbs



the Bean

Tuesday November 21st
LUNCH

CHEF'S DISH OF THE DAY

English Battered Fish & Chips
with tartar sauce & lemon wedge

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Chicken Cordon Bleu
with whole grain mustard

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Baked Macaroni & Cheese

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Coleslaw

~

French Fries

HEARTY SOUP DE JOUR

Chicken Chowder
finished with cream & dill

SNACK ATTACK

Sausage Rolls
with curry ketchup sauce



CHEF JEROME'S SALAD OF THE DAY

Red Skin Potato Salad
with gherkins, celery & mustard
dressing



PLUS

Chef Jerome's Exquisite Salad
& Sandwich Bar

SPECIALTY CREATION

VEGAN | GLUTEN FREE | DAIRY FREE

Cauliflower Steaks
with curry sauce &
sweet mango chutney

~

Steamed Green Peas

~

French Fries

SOUP DE JOUR

VEGAN | GLUTEN FREE | DAIRY FREE

Turtle Bean Soup
with tomato & corn