

# Restö

## TO START

Starter bowl of chilled or warm ruby red borscht topped with crème fraiche, pickled beet, and dill	6
Baby kale salad featuring house made ricotta, beet, orange, toasted walnut, orange blossom vinaigrette	7
Local lettuce salad featuring grapefruit, alfalfa, radish, toasted sunflower seeds, grapefruit vinaigrette	7
Baked camembert en croute with lingonberry, toasted walnuts, strawberry, Served with crostini	18
Pesto and fresh tomato P.E.I. Mussels, served with baguette	½ lb 12 Full lb 16

## TO SHARE

Chef's selection of three gourmet cheeses served with fresh fruit, nuts, feature sauces, and garnish	14
Seasonal fruit board, lingonberry jam and orange blossom infused whipped cream for dipping	11
Seasonal vegetable board, beet root hummus, house pickles, toasted baguette	12

## MAIN MEALS

*Add chicken, tofu, or pickerel to any salad or main 7*

Vegan Farmers feast! Sautéed vegetables, confit mushrooms, dill pea salad, quinoa	20
Pappardelle pasta, garlic, basil, sautéed mushroom, roasted red pepper	15
Beer braised lamb shank on a bed of pearl barley, seasonal vegetables	25
Wild boar chop, fresh thyme, stewed rhubarb, baby potatoes, feature seasonal vegetables	25
Wild boar baby back ribs, apricot glaze, baby potatoes, feature seasonal vegetables	half rack 25 full rack 38
Pan seared MB trout, pea puree, sautéed mushroom, arugula, crème fraiche, lime oil	25
Chef's healthy salad: Braman's baby greens tossed with brown rice, dried cranberries, toasted pumpkin seeds, pea puree, and a basil vinaigrette	14

## REWARDS

Manitoba strawberry rhubarb platz with strawberry coulis and house vanilla bean ice cream	9
White cake with elderflower buttercream, strawberry coulis, strawberry sorbet, toffee crumble	10
Dessert of the moment: orange crème brule with orange blossom scented whipped cream	9
Café gourmand: Cappuccino with a selection of chef's mini feature desserts	10
Chocolate fondue, fresh seasonal fruit, brioche french toasties	13
Chocolate affogato: a double shot of Intelligentsia espresso with a scoop of our double chocolate ice cream	6
House made Ice cream or Sorbet: Ask your server for the flavours of the day	6

## SMORES

Roast your own marshmallows around the fire on the Restö patio!! 7  
Immerse yourself in the full Manitoba summer experience with this interactive dessert. House made graham crackers, Lindt chocolate and fluffy marshmallows that you get to roast on the fire on the Restö patio!

Choose between 6 flavours of lindt dark chocolate!

Mint	Caramel sea salt	Chili
Orange	Black current	Strawberry

To complete the experience, we recommend adding hot cocoa 3

## Q WATER

UNLIMITED STILL or SPARKLING (free infusions available, ask your server) 3  
Filtered to order on site, the 4 tiered Q water filtration system provides the cleanest tasting water available. The eco-friendly sustainable system eliminates the need for bottles and delivery.