

# restö

DINING | LOUNGE | PATIO



Gluten free

Nut free

Vegan

Vegetarian

Local

## TO START

-  Tomato soup with truffle oil and crème fraiche 8
-    Locally grown Bramans greens salad with basil vinaigrette, peas, wild rice, pea puree, dried cranberries, and toasted pumpkin seeds 9  
*Please ask your server if you would like to add grilled MB chicken breast or pan seared MB pickerel \$6.*
-    Mushroom and garlic confit bread dip with balsamic reduction and melted Trappist cheese 12

## BOWLS AND SANDWICHES

*Please ask your server if you would like to add grilled MB chicken breast or pan seared MB pickerel \$6.  
Sandwiches come with side soup or salad.*

-   **Croque Nordik:** Grilled organic sourdough bread filled with smoked ham, Smak dab maple mustard, smoked cheddar, and our Nordik béchamel 20
-   **Burger:** Grilled ground chuck burger topped with smoked cheddar, garlic aioli, butterhead lettuce, tomatoes, Smak dab maple mustard and pickles on a brioche bun 20
-   **Smørrebrød:** Greenland garden open faced tomato sandwich with house made garlic aioli and a sprinkle of fleur de sel 18
-    **Beet bowl:** Mushroom quinoa, beets, beet hummus, kale, feta, alfalfa, and toasted walnuts 18
-   **Basil bowl:** Basil Israeli couscous, tomato/parsley salad, mini bocconcini, arugula, feta cheese, crème fraîche and balsamic drizzle 18
- Chef's creation:** Please ask your server about our daily specials. Market price

*Please advise your server if you have any allergies or food intolerances.*

## BOARDS

- 🍷 **Cheese board:** Chef's selection of three gourmet cheeses served with fresh fruits, nuts, mustard and jam 18
- Charcuterie board:** Chef's selection of three delicious charcuterie served with pickles, nuts, mustard and jam 18
- 🍷 🍷 **Baked brie to share:** Served with Greenland garden tomatoes, pesto, truffle oil and parmesan. 18
- 🍷 🍷 **Veg and hummus board:** Variety of fresh vegetables, beet root hummus, pickles 14

## REWARDS

- 🍷 Lavender panna cotta served with preserved lemon 6
- 🍷 🍷 Summer fruit platz served with house vanilla ice cream 9
- 🍷 Fresh fruit platter served with your choice of Callebaut chocolate fondue, or lingonberry jam and whipped cream for dipping 15
- 🍷 **House made ice cream or sorbet:** *Ask your server for the flavours of the day* 8

## S'MORES

Roast your own marshmallows around the fire on the Restö patio! 9

Immerse yourself in the full outdoor Manitoba experience with this interactive dessert. Graham crackers, Lindt chocolate and fluffy marshmallows that you get to roast on the fire outside in the spa.

**Choose between 5 flavours of Lindt dark chocolate:**

Mint | Caramel | Sea salt | Orange | Black currant

**To complete the experience, we recommend adding hot cocoa.** 3

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