

Appetizers

Kégo Cailles liver parfait, raisin and rum	16.00 \$
Mushroom fondue and maple syrup endives	17.50 \$
Gin and horseradish beef gravlax	17.00 \$
Fresh and house smoked salmon mousseline	18.00 \$
Scallops and berries tartare	18.50 \$
Golf shrimps éclair	17.00 \$

**Seared Goulu duck foie gras, foie gras torchon or duet
Add 16.00\$ to the table d'hôte or 25.00\$ à la carte menu**

Soups and salads

Soup of the day	7.50 \$
Potato salad pork butcher	8.00 \$
'À l'ivrogne' soup	9.50 \$
Parsnip cream, smoked duck	10.00 \$

Make your own table d'hôte
Choose an appetizer, soup or salad
and a desert or cheese
Add 22.00\$ to your entree

Entrées

Fresh market fish	36.50 \$
Goulu duck leg, Morello cherry gastrique	39.50 \$
AAA beef tournedos, cognac-coffee	47.50 \$
Calf sweetbreads, mustard cream	50.00 \$
Sea foods with Cabernet butter	49.50 \$
Appalachian venison medallions with great hunter sauce	46.00 \$
Saffron and candied clementines salmon	40.50 \$
Chef's suggestion	variable pricing

Cheese and Desserts

Sélection de fromages fins Québécois

Portion de 60 g à découvrir 15.00 \$

Peppery Gianduja

Pear flakes 13.50 \$
72% chocolate
Caramelized pecans

Shattered croustade

Speculoos 13.50 \$
Vanilla apple sauce
Oat crumble
Calvados sorbet

Burnt Peanut

Caramelized bananas 13.50 \$
Peanut butter crème brûlée
Peanut biscuit

Gourmet coffee

Rhum cannelé 13.50 \$
Pistachio-blackcurrant financier
Spice truffles

'Cheesy' Coco

Raspberry jelly 13.50 \$
Sea buckthorn coulis

Boissons

Coffee filter, tea, milk or infusion 3.00 \$

Cappuccino , double espresso 4.00 \$

Special coffee 11.00 \$