

Appetizers

Beets carpaccio, Waldorf and crispy cheese	17.00 \$
Salmon gravlax, parsnip remoulade and Granny Smith	18.00 \$
Beef tartare, Foyot mousse and Reggiano fried shallots	18.50 \$
Scallops mousse and golf shrimps	20.00 \$
Duck tataki, brioche and marined blackcurrant	19.00 \$

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 ans salads

Soup of the day	7.50 \$
Warm leek and wild mushrooms salad	11.50 \$
Rustic spiced Moroccan soup	9.50 \$
Daniel fine herbs Ambassadeur and giant prawns	15.00 \$

Make your own table d'hôte

Choose an appetizer, soup or salad
and a desert or cheese

Add 28.00\$ to your entree

Entrées

Fresh fish market	37.00 \$
Blood pudding sausage, and scallops, honey squash butter	46.50 \$
AAA beef tenderloin, Quebec's blue cheese	50.00 \$
Sweetbread medallion, mushroom cream	51.00 \$
Wapiti medallion, pepper sauce	52.00 \$
Salmon, corn velouté and smoked flakes	45.50 \$
Beef Tomahawk AAA 1.2 kg seared duck foie gras To share, for 2 persons (extra for any promotion)	140.00 \$

Cheese and desserts

Fine cheese Quebec sélection

60 g portion

15.00 \$

Trick or treat

Pumpkin crémeux
Honey granola
Chantilly cream

13.50 \$

Autumn's special

Poached Cortland
Cardamon custard
Flambé meringue

13.50 \$

Moka

Dark chocolate Lava
\$Espresso ice cream
Caramel fleur de sel

13.50\$

Boissons

Coffee filter, tea, milk or infusion

3.50 \$

Cappuccino , double espresso

4.50 \$

Special coffee

15.00 \$