

Create your own Table d'Hôte

Choose an appetizer, soup or salad, a dessert or cheese
Add 28,00\$ to your entrée

Appetizers

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| Assorted Fenouillièrè charcuteries | 18.50 \$ |
| Homemade merguez pogo, Andalousian sauce and cherry tomatoes | 17.50 \$ |
| Scallop gravlax, local strawberry | 19.50 \$ |
| Beef carpaccio and macioccia mozza | 19.00 \$ |
| Smoked salmon Signature, whipped leek cream and roasted almonds | 19.00 \$ |
| Crispy Biquerond and grilled vegetables dressing | 18.00 \$ |

Seared 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

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|----------------|----------|
| Soup of de day | 7.50 \$ |
| Fresh salad | 9.00 \$ |
| Seasonal soup | 10.00 \$ |

Entrees

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| Pan-fried Halibut, white butter tartar sauce style | 47.00 \$ |
| Mignon and sweetbreads with acidulated meat juice | 48.50 \$ |
| Crab-capped salmon, gruyere and herbs | 46.50 \$ |
| Grilled beef tenderloin AAA, Chimichurri | 50.00 \$ |
| Seafood, saffron mandarin butter | 52.50 \$ |
| Rack of deer, peppery black garlic | 51.00 \$ |
| Albacore tuna tataki, soya dressing and oriental fragrance emulsion | 44.00 \$ |
| Chef's suggestion | Market price |

Children's menu (12 years old and under)

Soup, Bambino Bolognese lasagna or King Fenouillière flaky pastry and homemade cookie **15.95\$**

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Half-portion, half price on selected entrees, ask your serveurur.

Cheeses et desserts

Sélection de fromages fins 15.00 \$
Portions 2 x 30gr, Produits du Québec

Giguamisu 13.50 \$
Mascarpone mousse
Coffe Biscuit
Espresso sauce

Season's special 13.50\$
Classic cheese-cake
Rhubarb and porto stewed grilled strawberry
Sweet and salted crumble

L'amateur 13.50 \$
Dark chocolate entremets
Whipped cream
Raspberry jam

Boissons

Coffee filter, tea, milk or infusion 3.50 \$

Cappuccino , double espresso 4.50 \$

Special coffee 15.00 \$

