

Create your own Table d'Hôte

Choose an appetizer, soup or salad, a dessert or cheese
Add 29.50\$ to your entrée

Appetizers

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| Variety of Fenouillière cold cuts | 18.50 \$ |
| Bloody Mary inspired beef tartare | 18.00 \$ |
| Salmon tataki, tempura squash and ponzu sauce | 18.50 \$ |
| Biquerond Fondant on brioche, hazelnuts and plums flavoured in spicy porto | 17.50 \$ |
| Forestier veal carpaccio, multi-texture | 19.50 \$ |
| Rockfeller oysters | 20.00 \$ |

**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 salad

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

Entrees

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| Fresh market fish | 45.00 \$ |
| Beef tenderloin AAA, Bordelaise compound butter | 50.00 \$ |
| Salmon, velouté shellfish | 46.50 \$ |
| Meaux, honey and sherry perfumed sweetbreads | 51.50 \$ |
| Giant prawns, octopus and grilled peaches, Romesco sauce | 52.50 \$ |
| Rack of venison with Great Hunter sauce, crabapple jelly | 51.00 \$ |
| Seared scallop, Carbonara risotto | 52.50 \$ |
| Chef's suggestion | Market price |

Children's menu (12 years old and under)

Soup, Bambino Bolognese lasagna or King Fenouillière chicken flaky pastry and homemade cookie **16.95\$**

Or

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

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 \$

