

Create your own Table d'Hôte

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

Appetizers

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

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

Entrees

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

La Torta 13.50 \$
Light cream on shortbread
Currant and blueberry jam
Berry coulis

Le Decadent 13.50 \$
Cheesecake and white chocolate
Dulce de leche caramel
Chocolate and salted caramel ice cream

L'amateur 13.50 \$
70% chocolate ganache
Amaretto whipped cream
Syrup Morello cherries

Boissons

Coffee filter, tea, milk or infusion 3.50 \$

Cappuccino , double espresso 4.50 \$

Special coffee 15.00 \$

