

# Create your own Table d'Hôte

Choose an appetizer, soup or salad, a dessert or cheese  
Add 31.50\$ to your entrée

## Appetizers

Signature smoked salmon, Quebec's asparagus and Parmesan thin crisps	18.50 \$
Lamb tartare Vert-pré	18.00 \$
Burrata, tomato confit and balsamic crispy nuts	18.00 \$
Thermidor tart	19.50 \$
Sweet bread popcorn, sauce Mousquetaire with black garlic from l'île d'Orléans	19.00 \$
Gulf prawns, lemonnaisse cucumber jelly	17.50 \$

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, Colbert	54.50 \$
Salmon and rhubarb sour emulsion	47.00 \$
Veal chop, blue d'Élizabeth cheese, Frangélico golden raisins	55.00 \$
Katarosu glazed pork shoulder and giant tempura prawn	52.00 \$
Stuffed saddle of hare, tarragon juice	53.50 \$
Seared scallops, sorrel pink butter	57.00 \$
Shelled lobster, garlic Vidal sauce	64.50 \$

## Children's menu (12 years old and under)

Soup, Bambino Bolognese lasagna or King Fenouillière chicken flaky pastry	16.95\$
Or	

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

## Cheeses and desserts

Sélection of Quebec cheese 15.00 \$  
Portions 2 x 30gr, Québec product

**Heavenly** 13.50 \$  
Cheese mousse  
Passion mango crémeux  
Almond biscuit

**Royal** 13.50 \$  
Crunchy praline  
Dark chocolate ganache  
Raspberry sorbet

**Ice cream pudding** 13.50\$  
Lemon gelato  
Custard  
Basilic olive oil

## Boissons

Coffee filter, tea, milk or infusion 3.50 \$

Cappuccino , double espresso 4.50 \$

Special coffee 15.00 \$

