

Create your own Table d'Hôte

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

Appetizers

Salmon confit, fennel, citrus and safran	18.50 \$
Lamb tartare and Fattouch style condiment	18.00 \$
Burrata, grilled peaches, roasted almonds, basil	18.00 \$
Pogo stick, surf and turf cherry sauce	19.00 \$
Local strawberry and lime scallop carpaccio	17.50 \$
Sweet bread popcorn, sauce Mousquetaire with black garlic from l'île d'Orléans	19.00 \$

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, Colbert	54.50 \$
Salmon, cream and corn salsa	47.00 \$
Veal chop, blue d'Élizabeth cheese, mushroom marmelade	55.00 \$
Katarosu glazed pork shoulder and giant tempura prawn	52.00 \$
Game suggestion, raspberry sauce	53.50 \$
Grilled Albacor tuna steak lemon, mustard	50.00 \$
Fisherman's plate to share (2pers)	175.00 \$

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

Strawberry-Lemon 13.50\$
Olive oil madeleine
Strawberry compote, taragon
Whipped lemon ganache

Boissons

Coffee filter, tea, milk or infusion 3.50 \$

Cappuccino , double espresso 4.50 \$

Special coffee 15.00 \$

