

# Create your own Table d'Hôte

Choose an appetizer, soup or salad, a dessert or cheese  
Add 33.50\$ to your entrée

## Appetizers

Game terrine, rhubarb condiments	18.50 \$
Salmon tartare with strawberry and tarragon	19.00 \$
Argenteuil flan, lobster, crab and lemony shrimps	21.00 \$
Homemade cheese, crunchy parmesan	20.00 \$
Boreal beef gravlax, horseradish whipped cream	19.50 \$
Smoked scallops, lacto-fermented root and puffed wild rice	21.00 \$

Seared duck foie gras, or foie gras torchon  
Add 20.00\$ to the Table d'Hôte or 29.00\$ 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	46.00 \$
Beef tenderloin AAA, truffled duxelles and pepper sauce	58.00 \$
Passion-lemon salmon	48.00 \$
Wild boar duo, blackcurrant juice	56.00 \$
Sambal prawns, tangy emulsion with saffron flavour	54.00 \$
Veal chop, meat glaze and Stilton fondant	59.00 \$
1 3/4 pounds shelled lobster, white butter sauce with sorrel	75.00 \$
Chef's suggestion	Market price

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

Soup, Bambino Bolognese lasagna or King Fenouillière chicken flaky pastry

20.00 \$

Or

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

## Desserts and cheeses

<b>Green apple</b>	13.50 \$
Chocolate mousse 75%	
Almond financier	
Granny smith glow	
<b>Raspberry-pistachio Alliance</b>	13.50 \$
Spoon biscuit with textured hazelnuts	
Vanilla mousseline and Swiss meringue	
Pistachio jam	
<b>Haevenly</b>	13.50 \$
Mango passion fondant	
Almond sponge cake	
Shortbread biscuit	
<b>Choco-Pierrot</b>	13.50 \$
Creamy chocolate-cheese	
Chocolate crunch	
<b>Frozen delights- for a limited time only</b>	13.50 \$
Homemade ice cream or summer sorbet	
For flavors, please ask your waiter...	
<b>Sélection of local fine cheeses</b>	15.00 \$
Portions 2 x 30gr, Québec product	

## Boissons

Regular coffee, tea, milk or infusion	3.50 \$
Cappuccino , double espresso	4.50 \$
Special coffee	15.00 \$