

Grenadine

Table d'hôte

Soup of the day or Green salad

Foie gras crème brûlée, fruit compote and home made spice cake (additional 5\$)

Ginger shrimp, spiced honey and raw apples

Braised snails, warm potato salad and parmesan

Mushroom puff pastry, buttery leeks and an egg cocotte

Crispy goat cheese with beets, pomegranate reduction and a crostini

Grilled salmon, slow cooked cabbage and a lemon caper berry vinaigrette 33

Braised lamb shank, orange infused lentils and a nut vinaigrette 40

Guinea fowl in a 'coq au vin style, celeryroot purée and buttery peas 37

Seared scallops and shrimp, safran rice and an espelette cream 36

Duck magret, squash puree, green curry and grape sauce 37

Braised bison short ribs, asian BBQ sauce, mirin seasoned nappa cabbage 35

Pasta of the day 27

5 course tasting menu 50

Selection of fine Quebec cheeses (additional 10\$)

Coffee, tea or infusion

Beverages

Sparkling or flat Quebec water 0.75L 5

San Pellegrino 0.75L 7

Coccinelle non alcoholic cider 5

Espresso or decaf 3

Latte or cappuccino 4