

Grenadine

Table d'hôte

Soup of the day or Green salad

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

Curried shrimp, yogourt and an apple salad

Braised snails, romaine hearts, croutons and parmesan shavings

Crispy goat cheese with beets, pommegranate reduction and a crostini

Oven warmed Boudin, warm potato salad and apple three ways

Seared rainbow trout, roasted barley salad, toasted hazelnut vinaigrette 33

Soya glazed braised Québec lamb shank, warm lentilles and marinated red onions 40

Confited rabbit leg, buttery carrot purée and a mustard and pea sauce 37

Seared scallops and shrimp, saffron rice and an Espellette pepper cream 36

Duck magret, olive oil and white coco bean purée, grape must 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\$)

Selections of Desserts (additional 7\$ to 8\$)

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