



You must choose one (1) appetizer, a soup and one (1) dessert for the whole group. For the main course, the chef offers two (2) choices, and quantities must be known two weeks in advance and each dish must be identified for each guest.

APPETIZER

Bocconcini and Medley tomato verrine, fresh basil and parmesan tile, white basil
Northern shrimp martini, celery and remoulade, micro mesclun
Tomato bruschetta, basil and parmesan verrine
Game terrine, aragula with citrus and white wine onion confit
Trout tartare with tobiko and lime

SOUP

Soup of the day

MAIN COURSE

Sundried tomato and Kalamata olive veal filet mignon
Grilled beef fillet, red wine sauce and thyme mushroom Duxelles +\$9
White wine salmon fillet, dill and pink peppercorn
Suckling pig fillet, apples deglazed with local cider
Roasted, skin on traditional chicken breast, orange and rosemary sauce
Grilled mushroom ravioli, Oka cream sauce

DESSERT

Dark chocolate Crème Brûlée
Salted caramel cheesecake
Tiramisu tulip and red berry coulis
Chocolate hazelnut pyramid, raspberry coulis +\$2





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APPETIZERS

Fresh House-smoked bobines trout with capers and lemon mayo	
Warm duck confit salad, ginger and strawberry vinaigrette	
Salmon gravlax with citrus and star anise, flavoured oil	
Bouquet of citrusy asparagus, ginger vinaigrette	
<i>Pintade Sabinoise</i> Guinea fowl terrine, cranberry onion confit	
Crispy duck confit roll, Port and balsamic caramel	
Mamirolle cheese in a prosciutto crust on a bell pepper and tomato jam chutney	
Torchon-style Foie Gras, fig compote	+\$10
Candied half quail on a bed of fennel	+\$3
Smoked game of the moment, mesclun with sherry vinegar drizzle	+\$5
Quinoa and beet salad	

SOUP

Soup of the moment – Chef's pick	
Butternut squash and sweet potato	+\$1.50

TROU NORMAND - extra \$4.00/person

Granita of the moment

MAIN COURSES

Candied Brome duck breast, apple and maple whiskey sauce	
Traditional chicken supreme with old-fashioned Meaux mustard and tarragon	
Old-Fashioned braised beef, Fado and roasted peppercorn sauce	
Veal chop, served medium, with bell pepper and fresh thyme coulis	+\$14
Nagano pork loin, blueberry and port sauce	
Black beer slow-cooked lamb shank	
Salmon scaloppini, chive and lemon zest crème	
Grilled beef fillet, sauce of warm peppercorn and herb decoction	+\$9
Suckling pig fillet, prosciutto chips, rosemary and garlic sauce	

VEGETARIAN & HYPOALLERGENIC MENU

Aragula, endive, asparagus and berries festive salad with balsamic vinaigrette
Veggie, tofu and gusto cheese cassoulet
Silky tofu and strawberry mousse

DESSERTS

Tri-chocolate mousse
Chocolate hazelnut Bromontoise pyramid
Vanilla-raspberry Crème Brûlée
Sugar pie, cider coulis
Lemon Tartufo
Salted caramel Cheesecake