



LUNCH MENU

SERVED BETWEEN 11:30AM TO 2:00PM

APPETIZERS

Our savoury soup of the day	6
Tomato bruschetta fondant Oka cheese	7
Arugula salad marinated pears, goat cheese	8
Guacamole à la St-Pierre, dried pancetta, corn tortillas	9

MAIN COURSES

Vegetarian plate, mixed legumes with spicy oil	16
Penne with dried tomatoes pesto, Matane shrimps	17
Brook trout with olive oil, corn milk with shallot	18
Chicken briff, bacon and strong cheddar cheese	19
Pork tenderloin, cold honey and Dijon mustard emulsion	20

DESSERTS

Fruit salad and shortbread cookie	6
Pineapple confit, gingerbread, vanilla ice cream	7
Orange and mango verrine, cacao crumble	8
Melted chocolate, puff pastry and dried fruit	9
Coffee, tea, herbal tea	2
Short or long Espresso	3
Double Espresso	4
Cappuccino or latte	5

Add \$10 to the main course for a 3 courses table d'hôte,
including appetizer, main course, dessert and coffee

Excluding taxes and tip