



EVENING MENU

FROM 5 PM TO 7:30 PM

		À la carte
COLD APETIZERS	Cajun Spices Salmon Tartar, Cherry Tomatoes Salsa, Cucumbers, Lime Tiles	20
	Pepper Duck Gravlax, Caramelized Apples, Goat Cheese	20
	Wisp of Lettuce, Smoked Trout from Saint-Alexis-des-Monts, Sundried Tomatoes Pesto, Algae with Sesame, Fried Wonton	21
	Cloth-wrapped Duck Foie Gras with Balsamic Reduction, On home-made Bun, Auberge-styled Strawberries	24
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WARM APETIZERS	Country-style soup of the day	11
	Quebec Sweetbread Perfumed with Truffle Oil, White Onions, Fried Parsnip	18
	Boar from the Rieur Sanglier in Yamachiche, Ground Cherries and Leek Chutney, Orange Lacquer	19
	Panko Crusted Squids, Garlic Mayo, Bush of Lettuce and Crunchy Vegetables, Basil Vinaigrette	20
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LA PAUSE	Chef's Granita	

ENTRÉES

	À la carte	Table d'hôte*
Nagano Pork, Thyme Infusion, Squashed Potatoes with Swiss Cheese and Bacon	34	54
Quebec Duck, White potatoes, Sweet Spices Sauce, Fried Root Vegetables	39	59
Shrimp Tempura, Cold Emulsion with Capers and Pickles, Vegetables Fried in Olive Oil	42	62
Rack of Lamb from New-Zealand, Sour Cream with Chives, tile of Parmesan, Grilled Peppers Purée (Additional \$11 for Guests)	44	64
Alberta Beef Filet mignon, Sweet Potatoes and Carrots Purée, Butter with Fresh Herbs (Additional \$11 for Guests)	45	65

Personalized Artisanal Quebec Cheese Plate (add \$21)
(Add. \$12 if it replaces the Table d'Hôte dessert)

DESSERTS

Coffee Variations, Iced Coffee Bavarian, Cheese and Coffee Mousse, Coffee Crumble	16
Gingerbread, Chocolate and Coriander Sauce, Strawberry Sorbet	17
Lemon Trilogy, Lemon Cake, Lemon Mousse and Whipped Cream with Lemon Zest	18
Chocolate Fondant and Hazelnut and Almond Chocolate, Vanilla Ice Cream	18
Coffee, tea, infusion	3

*Table d'Hôte prices above include:
1 cold or warm appetizer, one entrée and dessert.

Add another appetizer for \$11