



3 COURSE TABLE D'HÔTE | EXTRA \$ 15

CREAM SOUP OF THE DAY OR APPETIZER - MAIN COURSE - DESSERT - COFFEE OR TEA

5 COURSE TABLE D'HÔTE | EXTRA \$ 22

CREAM SOUP OF THE DAY - APPETIZER - GRANITA - MAIN COURSE - DESSERT - COFFEE OR TEA

PRELUDES

Tempura shrimps trio, wasabi mayonnaise and balsamic reduction (extra \$ 2 for table d'hôte)	\$ 12
Two-heart salad, artichoke and palm and its fresh basil emulsion	\$ 8
Golden Beet Carpaccio, pistachios and parmesan shavings	\$ 8

DELIGHTS OF THE TABLE

Veal osso buco from Quebec, slowly braised, red wine Prémices d'Automne from <i>Les Artisans du Terroir</i> * vineyard sauce with grilled pancetta and lemon gremolata	\$ 36
Salmon filet, grilled fennel and 4 herbs virgin sauce	\$ 27
Beef filet Rossini style (torchon-style foie gras) and physalis chutney	\$ 45
Pork chop from <i>F. Ménard</i> * lacquered with maple from <i>Érablière Le Roc Blanc</i> * and ginger	\$ 32

PASTRY CHEF'S DELIGHTS

Rosewater poached pear slices, raspberry mousse and chocolate dome	\$ 9
Crème brûlée with maple syrup from <i>Érablière Le Roc Blanc</i> *	\$ 7
Pyramid of 70% cocoa chocolate from <i>Saint-Domingue</i>	\$ 8
Coffee or tea	\$ 2

Taxes and gratuity are not included

Book your table :
[here](#) or 450 378-9071 • 1 800 363-8953
Menu available from February 8th 2019