

À La Carte

Served in the dining room from 6:30 to 9 pm

Soup of the day



Mussels in Marinara sauce 8

Crispy Iceberg, *brunoise* peppers, Blue cheese dressing 11

Caesar salad our way, garnished with asiago chips, pancetta, Caesar vinaigrette & cherry tomatoes 11

Blueberry *pâté* and rabbit liver mousse from PB farm, on bread chips and green salad 9

Stuffed mushrooms with garlic butter *escargots* and cheese trio 8

2 Salmon lime & ginger tartar (smoked and fresh) 14

Seared scallops with Mycryo butter, sweet pepper caramel, black salt flower and fresh baby shoots 16

Duo of the sea: New Brunswick lobster salad and martini shrimp cocktail 17



Grilled veal scaloppini with *Archiduc* sauce 27

Lobster stuffed Ravioli, lobster claw & lobster sauce 25

Nagano pork chop, *Maître d'Hôtel* cut, and Portobello mushroom sauce 26

Beef & kidney pie marinated in black organic beer, mashed potatoes 25

Classic veal osso buco served on buttery fresh pasta 28

Wild trout filet with Matane shrimp, cream, lemon & dill sauce 29

Triple A sirloin steak (8-10 oz) & fries, peppercorn sauce 29

Charred lemon chicken Piccata 25

Veggie chicken supreme with grilled vegetables and rice *vegan, lactose-free & gluten-free 25

Seared veal liver & raspberry spread on veal stock 25

Confit duck leg from St-Augustin-de-Desmaures with orange sauce 26

Triple A Filet mignon (10 oz.) with bordelaise sauce 39

Filet mignon (10 oz.) with garlic butter shrimp (3) from Argentina 47

Filet mignon (10 oz.) with lobster tail in garlic butter 64



Our Chef's Surprise of the day 8

Bitter sweet chocolate mousse 8

Cheesecake in Mason jar 8

Pumpkin pie 8

Homemade fruit salad 6

Slate of 3 cheeses from our Québec terroir served with crackers & fruits \$17 for 1 \$23 for 2

(Seasonal selection) from *Yannick fromagerie*