

# Table d'Hôte \$42

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

Soup of the day



Mussels in Marinara sauce

Crispy Iceberg, *brunoise* peppers, Melting blue cheese dressing

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

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

Stuffed mushrooms with garlic butter snails and cheese trio

2 Salmon lime & ginger Tartar \$5 extra

Seared scallops with Mycryo butter, sweet pepper caramel, black salt flower and fresh baby shoots \$7 extra

Duo of the sea: New Brunswick lobster salad and martini shrimp cocktail \$8 extra



Grilled veal scaloppini with Archiduc sauce

Lobster stuffed Ravioli, lobster claw & lobster sauce

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

Shepard pie with beef & kidney marinated in black organic beer, mashed potatoes

Classic veal osso buco served on buttery fresh pasta

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

Steak & fries, AAA beef, peppercorn sauce

Charred lemon chicken piccata

Veggy chicken supreme with grilled vegetables and rice \*vegetarian and/or vegan & gluten-free

Seared veal liver & raspberry spread on veal stock

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

Filet mignon, AAA beef (10 oz.) with bordelaise sauce \$10 extra

Filet mignon (10 oz.) with garlic butter shrimp (3) from Argentina \$15 extra

Filet mignon (10 oz.) with lobster tail in garlic butter \$25 extra



Our Chef's Surprise of the day

Bitter sweet chocolate mousse

Cheesecake in Masson jar

Pumpkin pie

Homemade fruit salad

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

(Seasonal selection) from *Yannick fromagerie*