

The Table d'Hôtes

Sélection of Appetizer	Carte	T.h
Deep fried Snail cake, butterneut squash chutney, mustard, cheese	11.00	0.00
Duck pogo with sea-buckstrom berries, dried fruits purée	12.00	0.00
Homemade peppered beef gravlax, roasted potatoes, citrus cream	15.00	4.00
Clam stuffed with millet, chorizo sausage, fennel, seafood juice	13.00	0.00
Tartar of 2 meats or 2 Bio salmon cut, spicy mayonnaise	14.00	4.00
• Duck Foie Gras ' Au torchon', homemade fruit mustard	20.00	10.00

Soup of the day or Sherbet	6.50/5.00	included
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Main dishes

Risotto of the chef's delight	27.00	39.00
Walleye filet, mussel in broth, zucchini cake, Québec saffron	32.00	43.00
Shoulder net head Beef Angu with Dunes Boréale pepper sauce	35.00	50.00
Duck breast pan seared with iced cider reduction	33.00	45.00
Pan Sautéed shrimp, crab Tortellini, celery and lemongrass bisque	37.00	52.00
Tartar of 2 meats or 2 Bio salmon cut with knives, spicy mayonnaise, Fries	30.00	40.00

- Delight Dessert menu

Suggestion of Chef Lo Ré

Stéphane Lo Ré Chef prepares seasonal and subtle food combining different savours. He carefully selects his products and find real treasure to elaborate his recipes. He signs an original food and he wants to have fun when he receives his clients around his Table d'Hôtes.

It is the occasion to trust him and to be tempted to live a unique experience. Be curious and discover new culinary savours.

Have some pleasure and degust the new chef's Menu Carte Blanche

Menu Carte blanche of 4 services at \$50.00

Or

Menu Carte blanche of 5 services at \$60.00

Or

Menu carte blanche of 6 services at \$70.00

With a selection of 3 glasses of imported wine at \$25.00

This logo represent our signature dishes

Please note, we try to make carefull for the allergic personn, but we use flour, nuts,peanuts etc