

La Carte

Appetizers

<i>Soup of the day</i> _____	5.00
<i>Green salad</i> _____	5.00
<i>Grilled vegetables, Modena style</i> _____	9.50
<i>Deer terrine de chevreuil with an onion jam</i> _____	9.00
<i>Home made foie gras terrine</i> _____	16.00
<i>Cured salmon on wakame</i> _____	12.00
<i>Fish Tatar, market selection</i> _____	12.00

Main courses

<i>Full course salad of the day</i> _____	14.00
<i>Tiered grilled vegetables with goat cheese</i> _____	16.00
<i>Spaghettis with shrimps and lobster butter</i> _____	18.00
<i>Risotto with ceps</i> _____	16.00
<i>Stew of venison Grand'mere style</i> _____	18.00
<i>Elk steak with a honey wine sauce</i> _____	17.00
<i>Beef tenderloin, to the chef' style</i> _____	24.00
<i>Braised shank of lamb</i> _____	20.00

Desserts

<i>Crème caramel</i> _____	4.00
<i>Fruits salad with bio honey</i> _____	5.00
<i>Home made pie</i> _____	5.00
<i>Chocolate pie and hazelnut</i> _____	6.00
<i>Chocolate and maple delight</i> _____	7.50
<i>Surprise of the Chef</i> _____	7.00
<i>Selection of Quebec cheeses</i> _____	12.00