

Gastronomic menu

Red snapper with peppers and olive oil
or
Homemade foie gras terrine with rhubarb purée + 5.00
or
Venison terrine with onion preserve
or
Trilogy of homemade delight
or
Asparagus, arugula salad with tomato shooter

Royal shrimps with a cucumber spaghetti
or
Sweetbreads with a lobster glaze
or
Seared foie gras with beetroots purée + 8.00

Spiced red wine sherbet + 5.00
Mesclun salad + 5.00

Beef tenderloin with pine nuts and apricots
or
Braised lamb shank
or
Fish of the day done to the Chef's humour
or
Elk steak with a juniper sauce
or
Duck confit with Portwine and spice

Selection of Quebec cheeses + 8.00

Choice of desserts

4 course dinner \$ 43.00

(a cold entrée, a hot entrée, a main course and a dessert)

3 course dinner \$ 35.00

(choice of one entrée, a main course and a dessert)