

## ENTRÉES

### Cold and hot

	<b>Table d'hôte</b>	<b>À la carte</b>
• Inspiration of the day soup	Included	\$6,00
• Fresh salad with Quebec's strawberries, tomatoes, peppers, avocado, mustard and maple salad dressing	Included	\$10,50
• Snails sautéed in a creamy sauce with garlic flower	Included	\$11,75
• Seared blood pudding served on maple and buckthorn onions confit	Included	\$12,00
• Duck drumstick confit served with homemade BBQ sauce	+ 3,00\$	\$13,50
• Shrimps and mussels gratin in a bechamel sauce with Mont St-Benoît cheese	+ 3,00\$	\$13,00
• 3 cheese fondue (parmesan, Mont St-Benoît and Bleu l'hermite from the St-Benoît-du-lac Abbey)	+ 4,50\$	\$16,75
• Fried squid and spicy mango coulis	+ 3,50\$	\$15,00
• Salmon tartar (apple, honey, lime and fresh coriander)	+ 5,00\$	\$17,50
• Duck tartar, cold emulsion with smoked paprika and sea buckthorn	N/A	\$18,50