

ENTRÉES Cold and hot

	Table d'hôte	À la carte
• Inspiration of the day soup	Included	\$6,00
• Beet and fennel salad with orange supreme, honey and mustard salad dressing	Included	\$10,50
• Goat cheese croquette in almond crust served on mashed butternut squash, apples and fall spices	Included	\$11,75
• Snails puff pastry with mushrooms and bacon in a creamy sauce	Included	\$12,00
• Poutine with pulled duck confit, Brie cheese and homemade BBQ sauce	+ \$3,00	\$13,50
• Trio of oysters: - Nature / -Rockefeller / - Lime and coriander dressing	+ \$5,00	\$18,00
• 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	+ \$4,00	\$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