

CHEF ALEXANDRE'S EVENING TABLE D'HÔTE

1st SERVICE

- Roll of smoked trout from Bobines stuffed with shrimp served on avocado puree flavored with coriander

Or

- Rabbit tartare emulsion with sesame oil, lemongrass, ginger and lemon zest

2ND SERVICE

- Inspiration of the day soup

3RD SERVICE

- The return of the miraculous catch \$38,00
- Terra Mare duo: veal braised in Bordeaux style, pan-fried scallops, potatoes and sautéed vegetables \$43,00
- Sous-vide cooked bison sirloin steak, port and dark chocolate jus, potatoes and sautéed vegetables \$48,00
- Trilogy of the sea: Rockefeller-style oysters, Cajun-style shrimps, frog legs in lemon butter served with risotto and sautéed vegetables \$50,00

-
- Cheese platter \$7,50

Opera cake

Coffee, tea and herbal tea included