











## MENU BISTRO & BAR

### TABLE D'HÔTE 4 COURSE MEAL 49\$

THE + = SUPPLEMENT TO ROOM PACKAGE OR TABLE D'HÔTE

#### APPETIZERS

 	<b>SOUP OF THE DAY</b> , Daily inspiration	5
  	<b>MIXED BABY SPRING</b> , lettuce, honey vinaigrette	5
	<b>LOBSTER CAPPUCCINO</b> , Lobster bisque, truffle oil and whisked fresh cream +2	7
 	<b>BEET TARTARE</b> , HONEY VINEGAR, diced beets, sunflower seeds, goat cheese and orange infused caramel +2	7
	<b>SABINOISE GUINEA FOWL</b> Liver Mousse Pâté served with accompaniments +3	8

#### TAPAS

★	<b>GREG'S CAESAR SALAD</b> , parmesan tuile, BBQ'd pulled pork, bacon bits and croutons +3	15
	<b>PORK BELLY</b> , carrot purée, maple glazed carrots, crème fraiche, kale chips	14
★	<b>CLASSIC BEEF TARTARE</b> , Mayo tartare with truffle, parmesan shavings, almonds, Capers and crispy onions +4	17
★	<b>SEAFOOD CHOWDER</b> , clams, scallops, colored potatoes, butter, Rosemary, Tarragon, white wine & cream, +4	17
	<b>PAN SEARED FOIE GRAS</b> maple caramel, blackcurrants, Brioche bread, nut crumble, apple butter +8	21
	<b>ESCARGOTS</b> with puff pastry, butter, garlic, parsley, white wine, roasted squash and black garlic purée	14
	<b>TODAY S RAVIOLI</b> 100% HANDMADE (ASK YOUR SERVER)	15
★	<b>SMOKED SALMON</b> , hothouse, maple mayonnaise, marinated onions and capers	14
★	<b>DUCK COTTAGE PIE</b> , dauphinoise potatoes, julienne of root vegetables, red wine sauce, crispy onions	14
★	<b>DUO OF SALMON TARTARE</b> , shallots, tartare mayo, vierge sauce, cucumber, peppers & ginger +3	16
	★ <b>WILD MUSHROOM TARTE</b> , pickled cipollinis onions, ceps mushroom foam, crème fraiche +4	17
	<b>PANKO CRUSTED GOAT CHEESE WITH LEEKS</b> , caramelized peaches and leek foam	14
★	<b>PLATTER OF CHARCUTERIES AND TERRINES</b> from chez Stefan Frick for 2, garnishes and focaccia bread	22



## FROM THE OCEAN

- FRESH CATCH OF THE DAY** seasonal availability and Chefs inspiration \$\$
- LANGOUSTE TAIL & CLAMS**, served with corn broth, fish stock risotto, diced vegetables **+15 \$** 40
- SEA-INSPIRED FRESH PASTA**, roasted Marzano tomatoes, white wine, garlic and corn broth (ask your server) **+5\$** 30
- MUSSELS AND PONT-NEUF POTATOES**, white wine, cream, garlic and Tarragon sauce 26
- STEELHEAD TROUT** Tri colored potatoes, rosemary butter, green pea purée, Kale chips, caper and lemon butter sauce 26

## FROM LAND

- FLANK STEAK AAA** 6oz —cooked sous vide, tender and juicy, recommended cook, medium rare **+3\$** 28
- FILET MIGNON AA** 6oz — from the grill. Tender and tasty **+15\$** 40
- BLADE OF BEEF BRAISED** 8.5oz, red wine, cooked sous vide 14h 26
- Nagano Pork Chop**, Thyme and Rosemary cooked sous vide and grilled **+3\$** 28
- PORK OSSO BUCCO**, Braised 12 hours tomato sauce 25
- BROME LAKE DUCK**, brined leg and confit in its fat 26
- SABINOISE GUINEA FOWL**, breast with thigh, roasted with herbs 27
- DUCK MAGRET** serve rosé, " Aux Champs d'Élisé" Marieville **+3\$** 28
- Braised Leg of Rabbit** cooked sous vide in duck fat 14 hrs served with an old-fashioned mustard sauce **+4\$** 29
- VENISON MEDALLION BRAISED SOUS VIDE** WITH Rosemary and Thyme **+5\$** 32
- CHEF'S SPECIALITY**, market availability and Chef's inspiration \$\$

**CHOOSE 1 SAUCE** **AND** **CHOOSE 1 ACCOMPANIMENT**

Chimichurri sauce, Or Mushroom sauce  
Or Peppercorn sauce  
Or Red wine sauce

Daily vegetables Or Fluffy mashed potatoes, garlic and arugula  
Or Pont-Neuf potatoes with parmesan and truffle oil  
Or Crushed fingerling potatoes, cream sage and bacon bits

## VEGETARIAN

- BEET RISOTTO**, 100% beet juice, sunflower seeds, arugula and parmesan petals 24
- POTATO GNOCCHI** sautéed in butter, sage, fresh ricotta, roasted hazelnuts, kale and squash 26
- HOMEMADE FETTUCINI WITH** Wild mushrooms, truffles, goat cheese, roasted almonds and croutons **+2\$** 27
- VEGAN POWER BOWL** Mix of gourmet cereals, arugula, marinated onions, olives, roasted seasonal vegetables, **+3** 28  
crunchy chickpeas, house tzatziki

DUCK confit	6\$	Pulled Pork	6\$	Smoked Salmon	6\$
Chorizo	5\$	2 Scallop	5\$	Wild Mushrooms	7\$
2 Shrimp	8\$	Seasonal Vegetables	5\$		

CHEF : Christopher Groleau

SOUS-CHEF : Nicholas Lacelle

= vegan = vegetarian = Gluten-free = Gluten-free option



## DESSERTS

<b>L'EXTASE DES DESSERTS (2 PEOPLE) +3\$/person</b>	<b>20</b>
Assortment of sweet treats, coulis, fresh berries, chocolate "DIRT" and crème anglaise with Grand Marnier, presented at your table by your server	
<b>VERRINE OF LEMON TARTE</b>	<b>8</b>
Lemon mousse, flambé meringue and white chocolate crumble	
 <b>CRÈME BRÛLÉE</b> , orange with Grand Marnier	<b>8</b>
<b>CARROT AND CHEESECAKE</b> cake with caramel sauce +2 \$	<b>10</b>
<b>TRUFFE CAKE</b> sweet and salty chocolate +2\$	<b>10</b>
<b>MOCHI VANILLE (3)</b> , Berry coulis, Choco and Hazelnut Dirt, fresh Berries	<b>8</b>
Vanilla ice cream coated with sweet rice paste	
<b>THE CLASSIC CANNOLI</b> homemade, chef's inspiration...	<b>8</b>
 <b>QUEBEC LOCAL CHEESE PLATE</b> +8\$	<b>15</b>
3 types of cheese from Fromagerie Fritz Kaiser de Noyan	

## HOT BEVERAGES

Filtered Coffee from Virgin Hill of Knowlton	<b>3</b>
Special Coffees (Brazilian, Spanish, Baileys, African and B-52) +8\$	<b>8</b>
Teas and Herbal Teas	<b>3</b>
Espresso single, Espresso Macchiato, Ristretto, Espresso Long, Decaffeinated +1\$	<b>3.50</b>
Latte Macchiato, Cappuccino, Latte Ghiacciato, Double Espresso Forte, Caffè Mocha+2\$	<b>4.50</b>
Iced Macchiato, Iced Latte with café vanilla or caramel +2\$	<b>4.50</b>
Iced Macchiato with TEQUILA, Iced Latte with RUMCHATA +9\$	<b>9</b>
<b>Ask your waiter for a suggestion for a digestif: Porto, Scotch, Cognac...</b>	<b>\$</b>

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