

**Our menu is served à la carte or as a table d'hôte and it is inspired by the products of our local artisans and farms. For a 3-course meal choose an appetizer, a main course and a choice of dessert accompanied by coffee or tea**

**Table d'hôte 3 course meal 55 \$**

## **Appetizers**

### **Bisque -14\$**

Warm bowl of fine mushrooms and scallops from Îles de la Madeleine with a hint of fennel, homemade focaccia with saffron and dill

### **Burratina -21\$**

Fresh mozzarella , fresh peach puree, Almana farm tomato mix, basil pesto and smoked balsamic caramel

**Supplement of 8\$ in table d'hôte**

### **Carpaccio -15\$**

Marinated beef Boreal style, grated parmesan, spruce mignonette and crispy straws apples

### **Salad-14\$**

Aragula and endive salad, roasted pecans and clementines, Ermite blue cheese and pan-fried croutons

### **Calamari-14\$**

Marinated and grilled calamari with citrus and jalapeno pepper, watermelon salad, capers and kalamata olives

### **Dumplings-15\$**

Roasted Wagyu beef dumplings, homemade mushroom mascarpone, ginger meat ice cream and fried parsnips

### **Hummus-13\$**

Homemade dips of chickpeas and black beans with beets, cucumber, olives, fried tofu and batbout bread

# Suggestions

## Veal-32\$

Grilled veal Steak 6oz from La Présentation Town, Red Chimichurri Sauce, served with baked Russet potatoes, sour cream with candied garlic

## Poultry-30\$

Roast demi-coquelet with sage butter, potatoes Sarladaise cooking juices with spices and vegetables of the moment

## Pasta -29\$

Clams and shrimp deglazed with white wine and Armagnac, fresh linguine from Farine-Basilic farm with marinara sauce

## Tuna -31\$

Yellow tuna tartare, watermelon purée with sumac, Asian pear, celery and strawberry, greens and homemade fries

## Ratatouille-28 \$

Mixture of summer vegetables and legumes with thyme and oregano from our garden, Doré-Mi haloumi and tempeh skewer, grilled pita

## Salmon -31\$

Roasted salmon steak in olive oil, meadow green quinoa with peas, Pastis flavoured sauce

## Pork -33\$

9oz grilled Nagano pork chop, crushed Yukon Gold with parsley, Provençal vegetable tian, green pepper sauce

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