



GROUPES/FABRIQUE BISTROT

TABLE D'HÔTE 49\$

Starters

Soup of the day

Or

Green bean, candied tomato, cucumber, almond, crouton, apple,
balsamic and truffle vinaigrette

Or

Pork rillettes with duck fat, buckwheat, pecan - cranberry bread

Or

Half fig, half grape, acini di pepe, apple, pomegranate, nashi, grape, coriander, fennel,
radish, pine nut, dried banana

Main dishes

Leek risotto, buffalo mozzarella, pan-fried salsify, deviled Jerusalem artichoke

Or

Salmon tartare, feta, sorrel, apple, spaghetti squash relish, jalapenos,
choice of homemade fries with duck fat or green salad

Or

Pulled pork burger, coleslaw, pickle, hot pepper, cheddar, home fries with duck fat

Or

Grilled beef shoulder, Moroccan style cavatelli, Medjool dates, mashed peas with
mint, kale salad, pickle onion

Dessert to share

Pyrex of french toast, clove caramel, fleur de sel



*** FOR THE FOLLOWING TABLE D'HÔTE, PLEASE SELECT THE NUMBER OF ITEMS ACCORDING TO EACH SUB-SECTION***

TABLE D'HÔTE 59\$

Starters (4 choices)

Squash soup, old cheddar foam and old-fashioned mustard

Mesclun salad, evoo vinaigrette, red onion

Green bean, candied tomato, cucumber, almond, crouton, apple,
balsamic and truffle vinaigrette

Quebec cheese terrine, endive salad, walnuts, fresh and candied apple, dijonnaise

Quebec buffalo mozzarella, root vegetables, candied squash with cumin, kimchi
vinaigrette, pomegranate, fresh chestnuts, fresh cream, rugbrød

Salmon tartare, feta, sorrel, apple, spaghetti squash relish, jalapenos

Main dishes (4 choices)

Vegan cassoulet: romano bean, "lion's mane" mushroom, sweet and sour tofu,
carrot-ginger purée, coriander, salad kohlrabi, peanut

Leek risotto, buffalo mozzarella, pan-fried salsify, deviled Jerusalem artichoke

Swordfish (*depending on availability otherwise other white fish*)
marinated in seared soy-maple, salted Bas-du-Fleuve herbs furikake style, fried
broccoli, squash gnocchi, shiitake

Pulled pork burger, coleslaw, pickle, hot pepper, cheddar, home fries with duck fat

Duck breast (served M/R), duck cabbage cigar, pumpkin purée,
yellow wine emulsion

Beef tartare, tart with mushroom marmalade, aged cheddar, balsamic vinaigrette,
choice of homemade fries with duck fat or green salad

Desserts

Soft chocolate cake, chocolate ganache, blueberry, cocoa crisp

Chestnut verrine: light chestnut cream and Calvados, candied chestnut cream, confit
orange, lemon foam, cashew



TABLE D'HÔTE À 69\$

3 canapés /pers.

Please choose two canapes:

- Oysters of the moment
 - Gougère with Quebec cheese
 - Arancini with mushrooms
 - Hake and cheese accras, sour cream with Cajun spices
 - Salmon gravlax, beet marmalade, dill, hazelnut
 - General tao style chicken, pineapple, peanut
 - Salmon tartare, pecan, cranberry, parsnip-apple remoulade
- OR

Appetizer board of 2 Quebec cheeses and charcuterie from Les Cochons tout ronds

To share in the center of the table

Starters (4choices)

Please choose 4 starters from the à la carte menu

Main dishes (4 choices)

Please choose 4 dishes from the menu:

- Tartars in MAIN dishes can also be selected

Desserts (2 choices)

Please choose 2 desserts from the à la carte menu