

On each table d'hôte menu, you can add canapes or charcuterie/cheese platters as extras  
(see list of canapes)

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***TABLE D'HÔTE 53\$***

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**Starters to share**

Soup of the day

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Mango salad, roasted sweet potato, cherry tomato, shiso, sunflower seeds, jalapeño, olives, Cajun  
croutons

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Homemade pâté platter with toasted bread  
(e.g., pork rillettes in duck fat, Niçoise pâté)

**Main dishes**

Risotto, buttermilk, rhubarb, basil, asparagus, buckwheat, buffalo mozzarella from  
Fromagerie Fuoco

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Salmon tartare, sun-dried tomato, arugula,  
lemon, green olive, pesto, mixed greens or homemade fries cooked in duck fat

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Pulled pork burger, cheddar, spicy cream, cabbage kimchi, green apple, cilantro, pickles,  
homemade fries cooked in duck fat

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Braised beef shoulder, potato mille-feuille, spinach,  
wild garlic, red wine sauce

**Dessert to share**

Pyrex of french toast, clove caramel, fleur de sel

On each table d'hôte menu, you can add canapes or charcuterie/cheese platters as extras  
(see list of canapes)

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***TABLE D'HÔTE 59\$***

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**Starters**

Cold zucchini soup, basil-lemon condiment, lamb, lemon espuma, sunflower seeds

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Asparagus salad, Tomme du Kamouraska cheese, grape, coriander-tomato vinaigrette, ajoblanco, crispy corn

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Salmon con t, hollandaise sauce, fiddlehead salad, shiitake mushroom, hazelnut, sorrel

**Main dishes**

Risotto, buttermilk, rhubarb, basil, asparagus, buckwheat, buffalo mozzarella from Fromagerie Fuoco

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Skate wing, gremolata, leek, potato, mussel, whipped egg

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Beef tartare, con t tomato, basil, ras el hanout onion, date, feta, olive, mixed greens or homemade fries cooked in duck fat

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Duck ballotine, potato gnocchi, beetroot, cipollini onion, fiddlehead

**Desserts**

Rhubarb marmalade verrine, confit strawberry, speculoos cream, almond sponge cake

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French toast, clove caramel, fleur de sel

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**TABLE D'HÔTE 72\$**

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**3 Canapés / pers. OR Appetizer board****Please choose 3 canapés:**

- Gougère with Quebec cheese
- Arancini with mushrooms
- Date stuffed with `nduja, bacon, spicy tomato sauce
- Cajun cod accras
- Chicken Satay with Togarashi Spices and Buttermilk-Sriracha Sauce
- Salmon gravlax, crème fraîche, dill, elderberry

**OR**

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

**\*\*To share in the center of the table\*\***

**Starters**

Cold zucchini soup, basil-lemon condiment, lamb,lemon espuma, sunflower seeds

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Asparagus salad, Tomme du Kamouraska cheese, grape, coriander-tomato vinaigrette, ajoblanco, crispy corn

\*\*\*

Salmon con t, hollandaise sauce, fiddlehead salad, shiitake mushroom, hazelnut, sorrel

**Main dishes**

Risotto, buttermilk, rhubarb, basil, asparagus, buckwheat, buffalo mozzarella from Fromagerie Fuoco

\*\*\*

Skate wing, gremolata, leek, potato, mussel, whipped egg

\*\*\*

Beef tartare, con t tomato, basil, ras el hanout onion, date, feta, olive, mixed greens or homemade fries cooked in duck fat

\*\*\*

Duck ballotine, potato gnocchi, beetroot, cipollini onion, fiddlehead

**Desserts**

Rhubarb marmalade verrine, confit strawberry, speculoos cream, almond sponge cake

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French toast, clove caramel, fleur de sel



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Panna cotta, piña colada foam, pineapple, citrus, meringue