

PACKAGE

La Couvée

La grande table d'Hôte

Les tentations

Odorant tiédís au miel (Warm cheeses with honey)

Brie, Oka, Saint-Paulin, fresh fruits and honey

Assiette de charcuterie (Antipasti plate)

Rilette, terrine, Pâté, cheese

Le fruit de mer (seafood chowder) (extra 4\$)

Srimps, scallop, mussel, lobster, goberge, potato, cream sauce and green shallot

L'escargots (Garlic snail)

Snail, garlic butter, Bruschetta, cheeses

Délicieuse parmesane (Parmesan fondue)

Two parmesan fondue on salad

Appetizer of the day

Velouté du moment (soup from the market)

Chaudrée d'oignons (Onion and beer soup)

Nos sélections du soir

Served with vegetables

Choice of rice, fries, mashed potato or Gabrielle potato

Choice of mushroom sauce, honey and lemon sauce, pepper sauce or Dijon sauce

Brochette de volaille sur riz (Poultry skewer on rice)

Poultry skewer on rice, honey and lemon sauce

Entrecôte de bœuf (Sirloin steak)

Extra 17\$

Sirloin steak 10 oz. with potato, vegetable and pepper sauce

Tartare de saumon (Fresh salmon tartar)

Extra 6\$

Fresh salmon finely chopped, fries and salad

Suprême de volaille (Poultry supreme)

White wine and mushroom poultry supreme

Le poisson (Trout fillet, almond crusted sole, cod loin)
Served with fresh white butter or tartar sauce and lemon

Our evening selection ...

Extra 9\$

Salmon escalope

Served with fresh white butter or tartar sauce and lemon

Cuisse de canard confite (Duck leg confit)

Duck leg confit, potato, vegetables

Extra 9\$

Filet de porc (Porc tenderloin)

porc tenderloin, potato, vegetables, mustard sauce

General Tao et crevettes (General Tao and shrimps)

(general tao sauce, chicken and shrimps, vegetable, on rice or rice stick)

Carbonara (carbonara) (Penne, Spaghetti, linguine)

Cream sauce, bacon, shallot, fresh parmesan cheese and poultry

Saint-Marin (Seafood) (Penne, Spaghetti, linguine)

Shrimps, scallop, mussel, lobster, goberge, cream sauce and green shallot

Extra 9\$

Le Primavera (primavera pasta) (Penne, Spaghetti, linguine)

Vegetables, rose sauce with Parmesan cheese

Les douces folies (Dessert)

Plate of regional cheese and Porto

Extra 9\$

Chocolate cake

Cheese cake

Sugar pie

Carrot cake

Crème brûlée

Tree chocolate mousse cake

Replace your dessert with a flambe Spanish coffee

Extra 6\$

Coffee and tea

The extra

Replace rice, potato or vegetable with Caesar salad

7\$

Sautéed mushrooms with butter

6\$

Warm cheese for pasta

7\$

Upgrade your selection with grilled Tenderloin (6 oz)

24\$