La Couvée

RESTAURANT

HÔTEL · FLAVOURS · DISCOVERIES

LOCAL
FLAVOURS
A UNIQUE
ATMOSPHERE

More than a meal, an experience.

MORE
THAN
JUST
A MEAL,

AN
EXPERIENCE

THE GRAND *Table d'Hôte*

DINNER PACKAGE

APPETIZER OR SOUP INCLUDED

CHOICE OF APPETIZERS

Beef carpaccio, aged cheddar, red onions, tomatoes, vinaigrette
Warm goat cheese with honey and berries
Delicious parmesan fondue over vegetables
Chef's inspiration starter
Seafood chowder **Extra $5**

SOUP OR POTAGE

Soup of the moment
French onion soup, au gratin

Mixed green salad with balsamic vinaigrette

OUR SIGNATURE SELECTION

All dishes are served with rice, Gabrielle potatoes, French fries, Dauphinoise gratin or mashed potatoes.

FISH

Choice of sauces: white butter sauce or tartar sauce

Rainbow trout filet or almond-crusted sole or haddock filet
Fresh salmon filet
Salmon tartare served with fries, croutons and salad **Extra $6**
Shrimp and lobster tail, Tuscan style **Extra $9**

MEATS

Choice of sauces: honey and lemon, green peppercorn, forestier, Dijon

Beef striploin steak (280 g) **Extra $25**
Poultry supreme or skewer
Québec pork tenderloin
Famous Général Tao and shrimp
Vegetarian Tao with marinated tofu and tempura cauliflower, vegetables

We look forward to welcoming you!

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DINNER

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HERE, EVERY BITE TELLS A STORY

DISHES
THAT
BRING
PEOPLE
TOGETHER

GOOD
FOOD
GREAT
MOMENTS

FROM THE BRAISERY

Braised beef cheek, caramelized onions	Extra $10
Pork osso buco with duck fat	
Confit duck leg	Extra $10

PASTA

Penne, Spaghettini, Linguine

Alla Carbonara with chicken or shrimp	
Seafood medley	Extra $9
Créole style *(Curry pasta with shrimp, tomatoes, white wine, cream)*	
Shredded confit duck	Extra $7

FROM THE SALAD BAR

Greek salad and shrimp

(Feta, tomatoes, Greek olives, cucumber, bell peppers, red onions, Argentine shrimp, vinaigrette)

EVENING DESSERTS AND INFUSIONS

Selection of evening sweets	
Replace your dessert with an espresso coffee only	$ 6
Replace your dessert with a regional cheese plate and a glass of Port	$ 9

ADD TO YOUR DISH

Replace starch or vegetables with a Caesar salad	$ 7
Sautéed mushrooms	$ 6
Pasta au gratin	$ 7
Replace the main dish with a 170 g tenderloin filet	$ 34
Lobster tail grilled with garlic butter (4 oz)	$ 18
Sautéed Argentine shrimp with garlic and bruschetta	$ 15

Bon appétit !

THANK YOU FOR BEING PART OF OUR STORY