La Couvée

RESTAURANT

HOTEL · FLAVOURS · DISCOVERIES

THE GRAND *Table d'Hôte*

DINNER

LOCAL
FLAVOURS
A UNIQUE
ATMOSPHERE

More than a meal, an experience.

DISHES
THAT
BRING
PEOPLE
TOGETHER

GOOD
FOOD
GREAT
MOMENTS

HERE,
EVERY BITE
TELLS
A STORY

CHOICE OF APPETIZERS

Beef carpaccio, aged cheddar, red onions, tomatoes, vinaigrette
Warm goat cheese with honey and berries
Delicious parmesan fondue over vegetables
Salmon trio tasting (tartare, gravlax, smoked salmon)
Chef's inspiration starter
Seafood chowder

SOUP OR POTAGE

Soup of the moment
French onion soup, au gratin
Lobster bisque

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	$ 48
Fresh salmon filet	$ 52
Salmon tartare served with fries, croutons and salad	$ 53
Shrimp and lobster tail, Tuscan style	$ 58

MEATS

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

Beef striploin steak (280 g)	Market price
Poultry supreme or skewer	$ 48
Québec pork tenderloin	$ 50
Famous Général Tao and shrimp	$ 47
Vegetarian Tao with marinated tofu and tempura cauliflower, vegetables	$ 47

We look forward to welcoming you!

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FROM THE BRAISERY

Braised beef cheek, caramelized onions	$ 56
Pork osso buco with duck fat	$ 49
Confit duck leg	$ 56

PASTA

Penne, Spaghettini, Linguine

Alla Carbonara with chicken **or** shrimp	$ 47
Shredded confit duck	$ 53
Seafood medley	$ 55
Créole style *(Curry pasta with shrimp, tomatoes, parmesan, white wine, cream)*	$ 50

FROM THE SALAD BAR

Greek salad with shrimp *(Feta, tomatoes, Greek olives, cucumber, bell peppers, red onions, Argentine shrimp, vinaigrette)*	$ 47

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 sirloin striploin with a 170 g tenderloin filet	$ 9
Lobster tail grilled with garlic butter (4 oz)	$ 18
Sautéed Argentine shrimp with garlic and bruschetta	$ 15

Bon appétit!

HERE, EVERY BITE TELLS A STORY