

(8 servings)

### *Soup, salad, appetizers*

- Cream of vegetables \$18
- Pea soup \$18
- Crécy with orange and coriander \$18
- Cream of turnip maple \$18
- Minestrone soup \$24
- Lobster bisque \$36
- Clam chowder \$30
  
- Salad of rotinis with pesto and fresh tomatoes \$15
- Potato salad with roasted garlic \$15
- Carrot salad with Asian sesame \$15
- Tabbouleh salad with fresh mint \$15
- Laurentian verdurette and our house dressing \$15
- Salad of grilled vegetables and balsamic reduction \$20
- Salad of artichoke heart and palm heart \$20
  
- Raw vegetables \$15
- Cheddar cheese platter with grappes \$32
- Salmon tartare platter \$40
- Smoked salmon platter \$50

### *Pasta*

- Lasagna \$37
- Sicilian lasagna \$37
- Cannelloni \$42

### *Pasta sauce*

- Neapolitan \$30
- Arabiata \$31
- Primavera \$33
- Rose \$33
- Bolognese \$33
- Smoked salmon \$36
- Alfredo \$39

### *Entrees*

#### **Meat**

- Baked bean \$20
- Minced chicken paprika \$45
- Minced chicken curry \$52
- Sliced forest chicken \$64
- Basque chicken \$48
- Roasted turkey in its own juice \$55
- Coq au vin \$60
- Chicken breast stuffed with asparagus and sundried tomatoes \$64
- Duck confit \$64
- Duck with lemon \$74
- Orange duck \$74
- Veal marengo \$55
- Braised veal with rosemary \$56
- Veal kidneys \$60
- Braised veal mushrooms and spinach \$66
- Veal stew \$66
- Sweetbreads braised in port wine \$80
- Veal cheeks \$88
- Lamb shank \$64
- Lamb curry \$66
- Lamb tagine with onions and raisins \$66
- Meat balls \$35
- Braised beef and carrots \$53
- Beef bourgignon \$55
- Osso Bucco \$72
- Cassoulet \$60
- Filet of pork Nicoise \$72
- Pork tenderloin with mushroom sauce \$72
- Pork tenderloin with mustard \$72
- Rabbit with mustard \$88
- Chicken pot pie \$37
- Salmon pie \$64
- Lorraine quiche \$10.50
- Smoked salmon quiche \$11.50
- Landes quiche \$10.50
- Tomatoes and goat cheese quiche \$14
- Honey mustard pie \$9.50
- Onion tart \$9.50
- Meat pie \$12

### Vegetarian dishes

- Vegetarian lasagna \$37
- Spinach lasagna \$37
- Manicotti \$42
- Couscous with vegetables \$36
- Carry vegetables \$36
- Eggplant and zucchini parmigiana \$50

### Fish

- Calamar with armoricaine \$66
- Salmon filet with orange \$72
- Soles good woman \$88

### Accompanying

- Potato hash browns \$16
- Polenta \$18
- Tagliatelle \$20
- Potato bread \$20
- Ratatouille \$20
- Pilaf rice \$21
- Mixed vegetables \$24
- Carrot Vichy \$24
- Potato gratin \$25

### Desserts

- Sugar pie \$9.50
- Apple compote pie \$11.50
- Cranberry pecan pie \$13.25
- Chocolate cake \$13.25
- Profiteroles \$15.00
- Creme caramel \$24.00
- Maple fondant \$26.00
- 3 chocolate brownies \$26.00
- White chocolate and cranberry bars \$26.00
- Creme brulee \$26.00
- Tiramisu \$32.00