

Brunch

Apple season



On Sundays September 17th and 24th, October 1st and 8th, 2023
(Upon reservation)

Soup

Parsnip and apple creamy soup

Cold buffet

Trout, duck breast and salmon pastrami,
from our smoke house

Pasta salad with tomatoes, roasted pecans,
apples and cream cheese

Spinach, beets and apples salad
with honey and ginger dressing

Mixed greens | Arugula | Spinach
Sides | Dressing

Cheese station

Mild cheddar | Old cheddar | Gouda | Baluchon
Grapes and nuts
Onion-cranberry marmalade

Terrine & Delicatessen

Assorted dry sausages | Game terrine
Croutons and apple compote



Hot buffet

Cream and chive scramble eggs

Poached eggs with apple, asparagus and bacon,
black-pepper hollandaise

Bacon | Sausages

Garlic flower shrimps

Pan-fried trout, apple cream sauce

Roasted bison tenderloin with apple and leek,
maple and balsamic sauce

Market vegetables

Crispy potatoes

Hand sliced

Roast beef | Ham

Sweet table

Chocolate fountain with fresh fruit

Classic French crepes

Assorted seasonal delights by our pastry cook

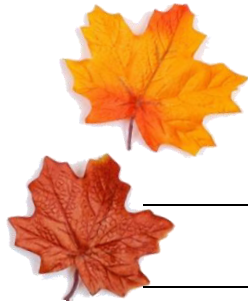
Fresh fruit salad

\$38

\$20
(6 to-11)

\$10
(3 to 5)

Free
(0-2)



Menu

Harvest feast

On Sundays October 8th, 15th, 22nd and 29th, 2023
(Upon reservation)

Table d'hôte (3-course)

Starter

Sweet potato, pancetta, caramelized onions
creamy soup with croutons au gratin

Mixed greens with fig, pear, blue cheese and
roasted pecans, balsamic dressing
(extra. 10.)

Feuilleté of organic black garlic mushroom,
asparagus, chive and truffle cream sauce
(extra. 19.)

Beef carpaccio, beets, mascarpone,
capers and dry shallots, mustard dressing
(extra. 19.)

Main dish

Butternut stuffed raviolis,
crispy chorizo, kale and pan fried asparagus,
walnuts, lemon cream sauce

Pan fried sablefish,
star squash, shiitakes and leek,
creamy barley, spicy veal sauce

Pork tenderloin coated with prosciutto,
onion-apple marmalade,
green vegetable purée, maple and Port wine sauce

Braised lamb shank,
cranberry, maple and rosemary polenta,
carrots, Xeres reduced sauce

Dessert

Vanilla unctuous cream

Seasonal delight from our pastry cook

Sorbet trio with sparkling apple must

Fresh fruit platter

\$52

Gastronomie (7-course)

Appetizer

Crew's inspiration

Cold starter

Beef carpaccio, beets, mascarpone,
capers and dry shallots, mustard dressing

Hot starter

Feuilleté of organic black garlic mushroom,
asparagus, chive and truffle cream sauce

Pause

Sorbet with sparkling apple must

Main dish

Butternut stuffed raviolis,
crispy chorizo, kale and pan fried asparagus,
walnuts, lemon cream sauce

Pan fried sablefish,
star squash, shiitakes and leek,
creamy barley, spicy veal sauce

Pork tenderloin coated with prosciutto,
onion-apple marmalade,
green vegetable purée, maple and Port wine sauce

Braised lamb shank,
cranberry, maple and rosemary polenta,
carrots, Xeres reduced sauce

Salad

Mixed greens with fig, pear, blue cheese and
roasted pecans, balsamic dressing

Dessert

Seasonal delight from our pastry cook

88\$