



DINNER MENU



3 OPTIONS TO ENHANCE YOUR MEAL

3 COURSES TABLE D'HÔTE 60\$
OR INCLUDED WITH YOUR ROOM MEAL PACKAGE

CHOOSE 1 STARTER, 1 MAIN AND 1 DESSERT



4 COURSES TABLE D'HÔTE 65\$
OR +5\$ ON ROOM MEAL PACKAGE

TO START YOUR MEAL ADD AN APPETIZER EITHER:
THE SOUP OF THE DAY OR A MIXED SALAD
THEN CHOOSE 1 STARTER, 1 MAIN, 1 DESSERT

PLEASE PAY ATTENTION TO THE + WHICH ARE SUPPLEMENTS TO THE TABLE D'HÔTE



A LA CARTE

PRICES INDICATED IN THE RIGHT COLUMN

-PLEASE INFORM US OF ANY ALLERGIES OR INTOLERANCES AT THE TIME OF ORDERING -

DINNER MENU

bread served upon request

extra basket of bread +3\$

STARTERS

EXTRA
TABLE
D'HÔTE

À LA
CARTE
PRICES

GREG CAESAR SALAD

18

heart of romaine lettuce, smoked cheddar gratin, rosemary caesar dressing,
crispy chorizo and focaccia croutons

(ADD PULLED PORK BBQ)

+4

22

HANDMADE PASTA

+3

20

Chef's creation

LOBSTER BISQUE WITH MATANE SHRIMPS

+4

22

warm cherry tomatoes, shrimps and basil salad, crispy bread sauted in butter,
crème fraîche and lobster oil

GOAT CHEESE ESPUMA, STEWED LEEKS AND COCONUT

18

- vegan and gluten free option with crispy smoked tofu-

creamy celeriac with coconut milk, stewed leeks,
coconut and almonds crumble

POACHED EGG WITH SMOKED SALMON

18

creamy sage and white wine sauce, wilted spinach, glazed carrot,
black olives crumble and grilled focaccia sticks

BEEF CARPACCIO WITH RED PEPPER GELATO

19

parmesan flakes, balsamic reduction, marinated mustard seeds,
aragula, crushed hazelnuts and crostini

MYCEP MUSHROOMS FLAN AND SNAILS

+4

21

garlic and white wine creamy sauce, pan fried mycep mushrooms,
butternut squash, snails and hazelnut crumble

CHARCUTERIE AND TERRINE BOARD

17

from Stefan Frick in Lacolle, garnishes and focaccia bread

FOR 2 PEOPLE 200 Gr

+8

24

CHEF: CHRISTOPHER GROLEAU

SOUS-CHEF: ARMAND MELLIER

MAIN COURSES

EXTRA À LA
TABLE CARTE
D'HÔTE PRICES

CHEF'S CREATIONS

BUTCHER SPECIALTY

according to the Chef's inspiration

\$\$

FETTUCCHINE WITH BRAISED PORC SHOULDER

pork shoulder and coffee rub, smoked and braised
pork demi-glace whipped with butter and truffles, butter glazed carrots and parmesan flakes

+3

35

FROM THE LAND

choose a sauce* and an accompaniment

POULTRY OF THE DAY*

low temperature cooking

32

RABBIT LEG AND MUSTARD SAUCE

old fashioned mustard and cream sauce, low temperature cooking

+5

38

BABY BACK PORK RIBS

house smoked, BBQ sauce

33

BRAISED BEEF CHEEK*

vaccum pack, slow cooked 14h

33

CHOICE OF ONE ACCOMPANIEMENT

vegetables of the day

or

seasonal vegetables purée

or

rosemary and nutmeg mashed potatoes

or

mac&cheese +4 as accompagniement +6\$ as an extra

or

smashed potatoes, bacon and sage cooked in cream +4\$ as accompagniement +6\$ as an extra

CHOICE OF ONE SAUCE

red wine sauce / peppercorn sauce / chimichurri / mushrooms and cream

INDULGE IN ADDING EXTRA

choice of sauce 3\$, grated parmesan 3\$, chorizo 5\$
panfried mushrooms from 'Mycep' farm Granby 8\$, smoked salmon 7\$
pork belly 7\$, beef cheek 12\$, shrimps (4) 10\$, scallops (3) 14\$

MAIN COURSES

EXTRA
TABLE
D'HÔTE

À LA
CARTE
PRICES

FROM THE SEA

PANFRIED MAHI-MAHI

beetroots and vanilla cream, maple roasted radish, vegetables of the day
and chimichurri sauce

33

WILD CANADIAN SCALLOPS AND CRISPY PORK BELLY +13

celeriac cream with coconut milk, pork demi-glace, panfried butternut squash,
celeriac and green peas

47

HOMEMADE FETTUCCINE AND SHRIMPS

pomodoro sauce, basil, parmesan flakes and seasonal vegetables

32

VEGETARIAN

PURE CARROT RISOTTO AND MUSHROOMS

-FROM THE MYCEP FARM IN GRANBY-

carrots juice whipped with butter and parmesan, panfried mushrooms,
almond flakes and crumbled goat cheese

32

VEGAN

INDIAN FLAVOURED FALAFELS

coconut cream and garam massala, seasonal vegetables,
crispy chickpeas and chimichurri sauce

32

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pork belly 7\$, beef cheek 12\$, shrimps (4) 10\$, scallops (3) 14\$

DESSERTS & COFFEE, INFUSION

EXTRA
TABLE
D'HÔTE

À LA
CARTE
PRICES

| | | |
|---|----|----|
| CHAI LATTE CRÈME BRULÉE served with mignardise | | 12 |
| CHOCOLATE AND COCONUT MOUSSE VERRINE -vegan and gluten free sweet treat- crumble and berries | | 12 |
| RICE PUDDING WITH MADAGASCAR VANILLA caramelized apple, almond flakes, salted butter caramel | | 12 |
| CHOCOLATE FILLED PROFITEROLE chocolate craquelin, hazelnut diplomate cream, chocolate sauce and mixed berries | +3 | 14 |
| CHOCOLATE FONDANT 8 minutes baking passion fruits center, served with passion fruits gelato and cacao crumble | +3 | 14 |
| DESSERT OF THE DAY flavor variation | +3 | 14 |
|  | | |
| OUR PASTRY CHEF'S CREATIONS : GWENAELE CLAIN | | |
| LOCAL QUÉBEC CHEESE PLATE 3 varieties of cheese (160g) from Fritz Kaiser, Noyan | +8 | 20 |

BEVERAGES

COFFEE

Café filtre Virgin Hill de Knowlton
3\$

Café alcoolisé
Brésilien, Espagnol, Baileys, Africain
+8\$ 8\$

Espresso Forte, Espresso Macchiato, Ristretto, Espresso
Luongo, Decaffeinato
+1\$ 3.50\$

Latte Macchiato, Cappuccino, Doppio
Espresso Forte, Caffè Moca,
Macchiato Glacé,
Latté Glacé
+2\$ 4.50\$

NAO TEA

+2\$ 5\$

Biologique & Équitable

Assam pistaché

Earl Grey à la Russe

Thé vert Jinjing au jasmin

Biscuitini

Oolong Fu Liang

Paradis floral au fruits de la passion

Darjeeling Singtom

Digestive

White Monkey

Portugaise