

GROUPE MENU 45 \$

APPETIZERS
VEGETABLE SOUP, PEAS, PANCETTA
&
GARDEN SALAD

MAIN COURSES
GRILLED POULTRY SUPREME
rosemary sauce, vegetables and potatoes
OR
SQUASH RAVIOLI
cashew nuts, tempeh, salicornia, cherry tomatoes, vegetables
OR
RAINBOW TROUT
virgin olive oil sauce, bell pepper and salicornia salsa, vegetables and potatoes
OR
GRILLED BAVETTE STEAK
blueberry sauce, vegetables and potatoes

DESSERT
VANILLA AND CHOCOLATE CAKE, CHOCOLATE AND PRALINE TUILE
TEA OR COFFEE

GROUP MENU 50 \$

ENTRÉES
CARROT AND PARSNIP SOUP
hemp seeds, parsley
&
HOUSE SMOKED SALMON CARPACCIO
supreme of citrus fruits, Jerusalem artichoke chips, baby sprouts

LEMON GRANITÉ

PLATS PRINCIPAUX
DUCK LEG CONFIT
pan fried mushrooms, red wine sauce, potatoes and seasonal vegetables
OR
ARCTIC CHAR
Pineau des Charentes sauce, carrot purée, vegetables
OR
STUFFED SQUASH WITH QUINOA
and feta cheese, vegetables
OR
GRILLED BEEF FILET
pepper sauce, vegetables, potatoes

DESSERT
CARROT CAKE
cream cheese and orange icing, cardamom ice cream
TEA OR COFFEE

GROUP MENU 55 \$

APPETIZERS
BROCCOLI SOUP
chorizo, hazelnuts
&
SALAD AND BURRATA
seasonal fruits, cherry tomatoes, grilled buckwheat, honey, lemon, and olive oil vinaigrette

LEMON GRANITÉ

MAIN COURSES
LAMB SHANK FLAMBÉ WITH PASTIS
tomato, and star anise sauce, vegetables and potatoes
OR
ICELANDIC COD
Jerusalem artichoke mousseline, shiitake, white wine sauce, vegetables
OR
MUSHROOM RAVIOLI
cheese, spinach, creamed corn, Jerusalem artichoke chips
OR
VEAL FILET COOKED AT A LOW TEMPERATURE
sea buckthorn, port sauce, vegetables and potatoes

DESSERT
SWEET CLOVER
chocolate and haskap berry cake
TEA OR COFFEE

GROUP MENU 65 \$

APPETIZERS
HOUSE SMOKED DUCK BREAST CARPACCIO
cherry tomatoes, parmesan, garlic croutons, basil pesto, arugula
&
LOBSTER RAVIOLI
lemongrass and lobster sauce, salicornia, baby sprouts

LEMON GRANITÉ

MAIN COURSES
SEAFOOD PLATER
smoked and fresh salmon tartar, Cajun shrimps, house smoked scallops, artichoke hearts, salicornia, wasabi mayonnaise, lemon gel, fries
OR
VEAL FILET COOKED AT A LOW TEMPERATURE
brie fondant, shallot sauce, vegetables and potatoes
OR
ROASTED RACK OF LAMB GLAZED WITH BALSAMIC VINEGAR
black garlic sauce, vegetables and potatoes
OR
HALIBUT FILET
pan-fried vegetables with basil, virgin olive oil sauce, wild mushrooms

DESSERT
CHOCOLATE AND MASCARPONE CAKE
Anicet honey ice cream
TEA OR COFFEE

GROUP MENU 75 \$ (OR \$85 WITH CHEESE)

APPETIZERS
HOMEMADE FOIE GRAS TERRINE
brioche, blueberry gel with tarragon, onion chutney with port
&
WILD MUSHROOM FINE TART
Jerusalem artichoke purée, burrata, olive oil, baby sprout salad

LEMON GRANITÉ

MAIN COURSES
PULLED LAMB RAVIOLI
dark beer, oyster mushrooms, lamb and black garlic sauce
OR
YELLOWFIN TUNA TATAKI
asian style marinade, virgin olive oil, tomato and candied lemon sauce, avocado guacamole, tempura vegetables
OR
SEAFOOD TRIO
shrimps, scallops and lobster tail flambé with Pineau des Charentes, artichoke risotto, seasonal vegetables
OR
BEEF FILET MIGNON
chimichurri, potatoes, pan fried mushrooms and vegetables, port sauce

QUEBEC CHEESE PLATE WITH FRUIT AND NUTS (+10\$)

DESSERTS
LA MAISON VERTE APPLE PIE
homemade vanilla ice cream
TEA OR COFFEE