

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
Lemon and sea buckthorn cake with meringue Thé ou café /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 CONTRE-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