

# A LA CARTE MENU

FOLLOW US ON FACEBOOK : @LamaisonVerte.ca AND INSTAGRAM : @restolamaisonverte

## VEGETARIAN

<b>EGGPLANT TATIN</b>	25
pears, onion confit, green pea puree, grilled tempeh	
<b>STUFFED BUTTERNUT SQUASH</b>	26
quinoa, feta, cranberries, grilled tofu, baby arugula	

## FISH AND SEAFOOD

<b>ARCTIC CHAR WITH CAPERS</b>	26
burnt lemon, quinoa, virgin olive oil sauce	
<b>ATLANTIC SALMON STEAK</b>	33
glazed with Miso and maple syrup on Asian salad with cashews	
<b>BLACK COD FILET</b>	36
parmesan asparagus, white wine sauce, shiitake	
<b>SEAFOOD TRIO</b>	44
Shrimps, scallops and lobster tail, flambé with Pastis, caramelized fennel, vegetables	

## MEATS

<b>GRILLED BEEF BAVETTE STEAK</b>	26
wild mushroom sauce	
<b>BRAISED SWEETBREADS</b>	35
with port and wild mushrooms	
<b>DUCK BREAST WITH HERBS</b>	39
homemade pickled shitake and chanterelles	
<b>RACK OF LAMB GLAZED WITH RED WINE</b>	43
dried fruit condiment, rosemary sauce	
<b>GRILLED BEEF FILET MIGNON ROSSINI STYLE</b>	49
truffle tapenade, Jerusalem artichoke, Madere sauce	
• Add Cajun shrimp	\$ 3/ea.
• Add Lobster Tail	15
• Add fries	3

## DISCOVERY OF THE MONTH

<b>LAMB CONTREFILET</b>	29
cooked low-temperature, chimichourri, mushrooms, sundried tomatoes, green beans, rosemary sauce	
<b>SREF &amp; TURF</b>	45
Grilled wild boar rib, roasted lobster tail, garlic flower, oyster mushrooms, vegetables, Jerusalem artichoke chips	
<b>CHEF'S SUGGESTION</b>	PM

## DESSERTS

APPLE AND RAISIN CAKE	3
CHOCOLATE BROWNIES	5
APPLE STRUDEL AND MAPLE SYRUP	5
MARZIPAN AND BLUEBERRY TARTELETTE	6
CHEESE CAKE INDIVIDUAL / WHOLE FOR 6-8 PERS.	6 / 24
HOMEMADE LEMON SORBET (500 ML)	8
HOMEMADE MAPLE AND NUT ICE CREAM (500 ML)	8
ARGOUSIER TARTELETTE	8
CRÈME BRULÉ WITH MELILOT ESSENCE FROM QUÉBEC	9
HOMEMADE CHOCOLATE SORBET (500 ML)	10
HOMEMADE RASPBERRY SORBET (500 ML)	10