

## GROUPE MENU 46 \$

### APPETIZERS

VEGETABLE SOUP, JULIENNE OF MARINATED VEGETABLES

&

GARDEN SALAD

### MAIN COURSES

GRILLED POULTRY SUPREME

maple syrup sauce, vegetables and potatoes

OR

SQUASH RAVIOLI

cashew nuts, tempeh, salicornia, cherry tomatoes, vegetables

OR

DORÉ FILLET

lemon confit sauce, vegetables and potatoes

OR

GRILLED BAVETTE STEAK

shiitake mushrooms sauce, vegetables and potatoes

### DESSERT

LEMON AND SEA BUCKTHORN CAKE WITH MERINGUE

&

TEA OR COFFEE

## GROUP MENU 52 \$

### ENTRÉES

CARROT AND PARSNIP SOUP

hemp seeds, parsley

&

HOUSE SMOKED SALMON CARPACCIO

supreme of citrus fruits, Jerusalem artichoke chips, baby sprouts

### LEMON GRANITE

### 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 56 \$

### APPETIZERS

BUTTERNUT SQUASH AND COCONUT MILK SOUP

Jerusalem artichoke chips and parsley oil

&

MIXED GREENS SALAD

peas, strawberries, feta cheese, red onions, honey and lemon vinaigrette

### LEMON GRANITE

### MAIN COURSES

LAMB SHANK FLAMBÉ WITH RED WINE

Ras El Hanout sauce, vegetables and potatoes

OR

EUROPEAN SEA BASS (OR EQUIVALENT DEPENDING ON THE MARKET)

parsnip mousseline and vegetables

OR

MUSHROOM RAVIOLI

with brie cheese, spinach, oyster mushrooms, and cream sauce

OR

GRILLED VEAL CONTREFILET

caramelized apple sauce, vegetables and potatoes

### DESSERT

HASKAP BERRY AND SWEET CLOVER MOUSSE CAKE

&

TEA OR COFFEE

## GROUP MENU 66 \$

### 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 76 \$ (OR \$86 WITH CHEESE)

### APPETIZERS

HOMEMADE FOIE GRAS TERRINE

apple and coriander gel, cranberry compote

&

AVOCADO SALAD

arugula, raw and dried berries, Anicet honey vinaigrette with lemon

### LEMON GRANITE

### MAIN COURSES

PIGLET FILLET FROM GASPOR FARM

glazed with spices, red wine jus, mashed potatoes, seasonal vegetables

OR

BLACK COD (OR EQUIVALENT DEPENDING ON THE SEASON)

herb sauce, spinach, pine nuts, 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

SHORTBREAD WITH CARAMELIZED APPLES

and Quebec cider sorbet

&

TEA OR COFFEE