



## Menu 2

Home-made soup simmered on a wood stove with  
fresh breads and butter

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Tulip-shaped fillo pastry, stuffed with vegetables in a  
Bocké cheese crust

from "La fromagerie Champêtre" de Repentigny

or

Wild game sausages

or

Deer and fruit paté, dry wapiti sausage,  
Garnished with fresh vegetables and pickles

or

Skewer of snails and mushrooms with garlic breadcrumbs

An old favourite which has been brought back

or

Delicately smoked Atlantique salmon with capers and onions.

A speciality of 'la boucherie chez Gadoury'  
de St-Jean-de-Matha

A special treat for your taste buds.

**\$7.00 extra**

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Our Italian pasta plate is a daily inspiration

Fresh pasta, cooked as you like it

Non-guest = \$27.00

Or

Québec-style cheese fondue:

Presqu'île, Bocké, Cheddar & Emmenthal cheeses,  
with garlic and white wine

Or

Canadian walleye fillets sauté in butter and almonds

What a delicate and delightful taste  
Or  
Tender Butterfly black tiger shrimps sauté in garlic breadcrumbs  
Or  
Wild game plate of the day  
Simmered slowly to savour all the flavours  
Or  
Grilled triple A sirloin steak with mushrooms sauce  
Cooked on the grill according to your wishes.

ALL OF THESE MEALS ARE INCLUDING IN A PACKAGE, NON-GUEST = \$36.00

Grilled beef tournedos and scampi à la Provençale  
For guest package, please add \$10.00  
Non-guest = \$42.00

The scampi festival à la Provençale  
So tender you will lick your fingers  
For guest package, please add \$10.00  
Non-guest = \$42.00

Following the meal  
Small salade of the day

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A variety of desserts to please you  
Café, Thé, Tisane

Espresso, Capuccino, Café au Lait  
2.25\$ Extra