



Menu 3

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

Tower of crystallized tomatoes topped with fresh Presqu'île cheese, garlic and olive oil
dressing to enhance the flavour

or

Scallops and shrimps in a shell with a white wine sauce topped with a crust of parmesan
cheese

or

Goose and vegetable paté, dry wapiti sausage with fresh vegetables and home-made
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

Our Italian pasta plate is a daily inspiration

Fresh pasta, cooked as you like it

Non-guest = \$27.00

Or

Québec-raised chicken breast sauté with iced apple wine and cream sauce

So tender, so juicy, a typical Québec taste

Or

Fresh Atlantic salmon in a garlic and maple syrup marinate,
Slowly cooked in seasoned lemon juice

Or

Tender Butterfly black tiger shrimps sauté in garlic breadcrumbs

Or

Wild game plate of the day, simmered slowly to enhance the flavour

Or

New-Zealand rack of lamb roasted with Provence herbs, and served with Dijon mustard, cranberries and herb butter.

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

Québec-raised wapiti venison stuffed, cooked in a wild mushrooms sauce
& Scampi's with garlic breadcrumb garnish
For guest package, please add \$10.00
Non-guest = \$42.00

The Scampi festival with garlic breadcrumb garnish,
Oven baked with garlic butter
For guest package, please add \$10.00
Non-guest = \$42.00

Following the meal
Small salad of the day

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

Espresso, Capuccino, Café au Lait
2.25\$ Extra