



Welcome

The Auberge team, consisting of Kevin and Yves in the kitchen and Sylvie in the dining room are delighted to welcome you. With the assistance of our **devoted team**, we will do our utmost to ensure that your meal and/or your stay with us is most agreeable.

You anticipate having a **celebration**, a **wedding**, a **business reunion** or any **other event**? Let our team organize it for you. With **twenty rooms**, **one luxurious suite**, **three chalets** and **several meeting rooms**, the Auberge is the ideal place to accommodate you.

Need to relax, to be pampered? On a daily basis or as part of a longer stay, the Vieux Moulin Spa Complex, with its **interior pool**, its **interior** and **exterior Spa's**, its **different saunas** and **steam baths** will relax and recomfort you. Make a reservation with one of our **massage therapists** and enjoy a **moment of well-deserved relaxation**.



Table d'hôte menu

× **ON THE WOOD STOVE**

- Home-made soup with fresh bread and butter

× **APPETIZERS**

- Quebec seafood in a shell with sauce, served with Presqu'île cheese topping from La fromagerie Champêtre
- Beet salad with Goat cheese, maple syrup and almonds
- Game terrine, dried sausage and deer grison from Maison Staner, homemade pickles and ketchup by Yves and Joannie
- Skewer of snails and mushrooms with garlic breadcrumbs
- Delicately smoked Atlantic salmon with capers and onions. Boucherie Gadoury's speciality at St-Jean-de Matha Extra 9\$

Table d'hôte menu

× **MAIN DISH**

- Gnocchis in tomato cream sauce with sliced mushrooms, green onions and white wine
- Quebec-style cheese fondue : Presqu'île, Bocké and aged cheddar with garlic and white wine
- Canadian trout fillet, sauté in butter and almonds
- Maple Dijon mustard pork filet poêlé in cider, apple and Andrée-Anne's and Kevin's maple syrup sauce
- Grilled Pulled-deer served in an hunter's sauce, garnished with dried cranberries and pepper

**ALL OF THESE PLATES ARE INCLUDED
IN A PACKAGE, EXTERNAL CUSTOMERS \$60**

✕ FOLLOWING AFTER THE MEAL

- Our selection of Quebec cheeses and seasonal fruits.
- A variety of desserts selected to please you
- Coffee, tea and tisane
- Espresso, cappuccino, café au lait **\$3.75**

Our partners

- Beginning in the spring of 2011, Kevin, the owner's son and Andrée-Anne, produce on the Auberge site, the delicious maple syrup that you will find at your table and is included in many of the diverse preparations.

Their syrup now replaces most of all sugar used in the kitchen.

- **Viandes Gadoury** of St-Jean-de-Matha supply us with his unique type of smoked salmon, and the best cuts of beef.
- Game terrine, dried sausage and deer grison are produced by **La Maison Staner** of St-Alphonse-Rodriguez.
- **Jam-bec inc.**, wholesaler and self-service in alimentation and **Karam fruits and vegetables inc.**, both from Joliette are our suppliers since the beginning of our adventure.
- **The Micro-Brasserie l'Alchimiste** of Joliette quenches our thirst.
- The **Fromagerie Champêtre** of Repentigny provide us with their delicious cheeses.

