



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**

- Homemade soup with fresh bread and butter

× **APPETIZERS**

- Fresh salmon tartare in cones, fine herbs, humus and sriracha
- Classic ceasar salad, garnished with fresh bacon, parmesan cheese and croutons
- 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 in St-Jean-de-Matha. \$9 Extra

Table d'hôte menu

× **MAIN DISH**

- Egg and spinach agnolottis stuffed with four cheeses, served in a cream sauce of garlic and parmesan
- Tender oven baked butterfly tiger shrimps garnished with garlic breadcrumbs and garlic butter
- Wapiti bourguignon garnished with mushrooms, onions and bacon
- Roasted cod in a parmesan crust square parsley, cream sauce of fresh herbs
- Braised ox cheek in its juice, reduced with red wine, garlic and Andrée-Anne's and Kevin's maple syrup

**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.

