

Table d'hôte menu

× **ON THE WOOD STOVE**

- Homemade soup with fresh bread and butter

× **APPETIZERS**

- Tulip-shaped filo pastry, stuffed with vegetables in a Bocké cheese crust from La fromagerie Champêtre of Repentigny
- Spring mix salad, warm confit de canard and strawberries garnish, balsamic and Andrée-Anne's and Kevin's maple syrup dressing
- 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

- Braised beef-stuffed raviolis in a tomato sauce with salted herbs from the Lower St-Lawrence
- Québec-raised chicken breast sauté with apple cider and cream sauce
- Tender butterfly tiger shrimps garnished with garlic breadcrumbs; oven baked with garlic butter
- Fresh Atlantic salmon glazed with Dijon mustard, garlic and Andrée-Anne's and Kevin's maple syrup
- Osso buco simmered for a long time, red wine demi-glace, diced tomatoes and fine herbs

**ALL OF THESE PLATES ARE INCLUDED
IN A PACKAGE, EXTERNAL CUSTOMERS \$75**