



## Group Menu - 2024

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**We personalised it upon your taste and budget.  
Our style of cuisine is principally derived from local products or the region.  
We can adapt the menu if you have special request.**

### Appetizers

- Cream of Vegetable Soup (vary during the season)
- House Green Salad, Vegetables in a House Vinaigrette
- Diced Vegetable Salad in an Apple Cider Vinaigrette
- Red Beet and Goat Cheese Mousseline with Caramelized Nuts
- Tomato Salad, Mozzarella Di Buffalo, Balsamic Vinegar and Fresh Basil
- Duck Foie Gras Mousse, Raspberry Jelly and Ginger Bread
- Nordic Shrimp, Snow Crab and Fresh Apples Salad in a Citrus Mayonnaise
- Sauted of Wild Mushroom with Flower Garlic Sauce and Goat Cheese
- Beef Carpaccio, Salsa Pebre and Parmesan Cheese

### Main course served with vegetables and potato

- Pork Loin in a Blackcurrant and Honey Sauce from Le Rucher de l'Île
- Chicken Breast in a Maple Sauce from Le Relais des Pins
- Chicken Breast in a Goat Cheese Sauce from Ferme Audet
- Stuffed Chicken with Wild Mushroom in a Pear Wine Sauce from Domaine Ste-Famille
- Black Pudding with Caramelized Apples in Maple Sap Vinegar from Vinaigrerie Capitaine
- Ravioli (Pasta) stuffed with Butternut Squash in a Sorel Creamy Sauce and Parmesan
- Mushroom Casserole in a Creamy Garlic Sauce from Ail Orleans and Puff Pastry
- Filet of Cod and Nordic Shrimp in Fresh Herb Sauce from Fines Herbes par Daniel
- Filet of Salmon in a Creamy Sweet Clover and Citrus Sauce from Ferme du Capitaine
- Fish and Seafood Chowder in a Creamy White Wine Sauce from Vignoble Isle de Bacchus
- Breast of Duck in a Wild Berry and Blackcurrent Liquor Sauce from Ferme Monna
- Quebec Lamb Shank in a Black Garlic from Balsai and Rosemary Sauce
- Beef on the grill (vary during the season)

### Dessert the selection will vary depending of the season

For any size of group, three choices for the main course can be selected. However, the precount meal order is requested in advance. Here an example of menu:

**3 Courses Meal**

**60.00\$** (gratuities 15% and all taxes included)

Cream of Vegetable Soup

Pork Loin in a Blackcurrant and **Honey** Sauce from **Le Rucher de l'Île** or  
Fillet of Haddock in a Creamy **Sage** Sauce from **Fines herbes par Daniel** or  
Chicken Breast in a **Maple Syrup Sauce** from **Le Relais des Pins**

House Dessert, Coffee, Tea