



Group Menu - 2026

**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
- Yellow Beet, Spinach, Goat Cheese Salad, Balsamic Vinaigrette and Nuts
- Chicken Liver Paté and Onions Jam
- Roasted Red Pepper and Confit Garlic Hummus, served with Fresh Vegetables
- Smoked Trout Carpaccio, Mascarpone Cheese Mousse and Berry Jam
- Warm Goat Cheese with Almond, Sundried Cranberries, Amaretto and Maple Syrup

Main course served with vegetables and potato

- Pork Loin in a Mustard and Honey Sauce from **Le Rucher de l'Île**
- Black Pudding in a Currant Vinegar from **Vinaigrerie Capitaine**, topped with Apple and Bacon
- Chicken Breast in a Maple Sauce from **Le Relais des Pins**
- Chicken Breast, Wild Mushroom from **La Botte** in a Creamy Port reduction and Demi-glace Sauce
- Vegan Meatball, stuffed with Vegan Cheese and Marinara Sauce **Fines Herbes par Daniel**
- Yellow Beet and Spinach Salad, Goat Cheese **Ferme Audet**, Caramelised Pecan with Honey **Le Rucher de l'Île** and Balsamic Vinegar
- Filet of Trout in Fresh Tomato and Herb Oil from **Fines Herbes par Daniel**
- Filet of Cod in an Apple and Fennel Sauce from **Verger Bilodeau**
- Fish and Seafood Chowder in a Creamy White Wine Sauce from **Vignoble Isle de Bacchus**
- Braised Beef Cheek in a Rosemary Sauce and Carrot Puree **Ferme Coulombe**
- Bison Flank Steak marinated in a Chimichuri Sauce from **Ail Orléans**
- Beef on the grill (vary during the season) in a Wine and Mushroom Sauce **La Botte**
- Pulled Duck Confit **Ferme Orléans** served on Lettuce with Berries and Raspberry Vinegar Dressing

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, we put together items with similar price

3 Courses Meal

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

Cream of Vegetable Soup

Pork Loin in a Mustard and Honey Sauce from **Le Rucher de l'Île** or
Fillet of Trout in a Fresh Tomato and Herbs Oil from **Fines herbes par Daniel** or
Chicken Breast in a Maple Syrup Sauce from **Le Relais des Pins**

House Dessert, Coffee, Tea