



Group Menu - 2023

**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
- Vegetable Salad and Mango in an Apple Cider Vinaigrette
- Red Beet and Goat Cheese Mousseline with Caramelized Nuts
- Chicken Liver Paté and Apple Butter
- Parmesan Fondue (breaded), Honey, Mango and Tomato Salsa
- Nordic Shrimp, Snow Crab and Fresh Apples Salad in a Citrus Mayonnaise
- Sauted of Wild Mushroom with Flower Garlic and Goat Cheese
- Beef Carpaccio, Salsa Pebre and Parmesan Cheese

Main course served with vegetables and potato or ** served with Greensalad

- Chickpea Falafel, Garlic Flower Mayonnaise from Sylvain Gendrault **
- Pork Loin in a Mustard and Honey Sauce from Le Rucher de l'Île
- Philly Pork Sandwich, Cheddar Cheese and Caramelized Onion **
- Chicken Breast in a Maple Sauce from Le Relais des Pins
- Chicken Breast in a Goat Cheese Sauce from Ferme Audet
- Black Pudding with Caramelized Apples in Maple Sap Vinegar from Vinaigrierie Capitaine
- Ravioli (Pasta) stuffed with wild Mushroom from Ô Champignon in a Sorel Creamy Sauce
- Smoke Duck on Lettuce, Goat Cheese from Audet with Fresh Strawberry and Blackcurrant **
- Filet of Cod and Nordic Shrimp in Fresh Herb Sauce from Fines Herbes par Daniel
- Filet of Salmon glazed in Maple Syrup from le Relais des Pins and Sea Buckthorn Sauce
- Fish and Seafood Chowder in a Creamy White Wine Sauce from Vignoble Isle de Bacchus**
- Veal Flank in a Wild Berry and Blackcurrent Liquor Sauce from Ferme Monna
- Quebec Lamb Shank in a Black Garlic Sauce and Jelly Mint from Ferme Létourneau
- 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 Mustard and **Honey** Sauce from **Le Rucher de l'Île** or
Fillet of Cod, Green Oil and Herbs **from fines herbes par Daniel** or
Chicken Breast in a **Maple Syrup Sauce from Le Relais des Pins**

House Dessert, Coffee, Tea or Soft drink