

# LUNCH MENU

FRIDAY THE 12<sup>TH</sup> OF JANUARY 2018

**Soup Dubarry**

aged balsamic vinegar

or

**Salmon rillette et Halibut mayonnaise**

citrus, haring caviar, green oil

or

**Confit duck and lentil salad**

pickled vegetables, Parma ham chips, roquette **extra 11.**

or

**Duck foie gras terrine**

brioche bread, textured fruit variations **extra 11.**

*Delicious with a glass of Côteaux du Layon 2014, Domaine de la Bergerie 10. (2oz)*

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**Local Québec cheese omelette**

market greens 18.

or

**Salmon steak**

barley and vegetable ragout, shellfish sauce 25.

or

**Quail leg**

wilted red cabbage, carrot purée, natural jus 27.

or

**Wild boar**

rosemary marinated, potato stew, sage jus 27.

or

**milk feed veal mignon**

potato gratin, seared mushrooms, Port wine and green sauce 32.

or

**scallop and wild shrimp**

herb polenta, confit leek, white wine sauce 33.

or

**Red Deer steak**

vegetable stack, beetroot purée, pepper sauce 34.

**Add to your main course an extra terrine of foie gras 9.**

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**Saint-Amour sweet fantasy**

coffee, tea, infusion extra 3.



S A I N T - A M O U R

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