

LUNCH MENU

Tuesday the 15th of May 2018

Vegetable cream soup

balsamic reduction, fresh chives

or

Quail and vegetable galantine

mustard espuma, celeriac remoulade

or

Fish terrine

smoked salmon, dory, quail egg, aigrette sauce, fennel et cucumber *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)

Asparagus heads and Zacharie Cloutier cheese omelette

market greens 18.

or

Salmon steak

barley ragout, crushed tomatoes, Boreal vinaigrette 25.

or

Stuffed veal loin

wrapped in cabbage, potato, squash and sweet potato stew, Port wine sauce 27.

or

Beef flank

crispy mashed potato stuffed with cheese, five pepper and cognac sauce 32.

or

Scallop and Argentinian shrimp

creamy polenta, lobster sauce 33.

or

Bison cheek

sautéed mushrooms, potato purée, braising jus 36.

or

Red deer steak

seared Jerusalem artichoke, Boreal sauce 36.

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

Saint-Amour sweet fantasy

coffee, tea, infusion extra 3.



S A I N T - A M O U R

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