

# LUNCH MENU

## **Vegetable cream soup**

balsamic reduction and fresh chives

**or**

## **Hare terrine with foie gras and hazelnuts**

brioche bread

**or**

## **Declination of salmon with boreal aromas**

caviar, aigrette cream, cattail heart **extra 11.**

**or**

## **Duck foie gras terrine**

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

*Delicious with a glass of Côteaux du Layon 2015, Domaine de la Bergerie 10. (2oz)*

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## **Québec cheese omelette with chorizo**

market green salad 18.

**or**

## **Scallop and Argentine shrimp duo**

creamy polenta with Mascarpone, black olives and sun dry tomatoes 35.

white wine sauce

**or**

## **Braised bison cheek**

mashed carrots with chives, wild mushrooms, meat juice 35.

**or**

## **Atlantic salmon filet**

pearl barleys, crustacean sauce....28.

**or**

## **Stuffed guinea fowl leg**

Hatley cheese croustis, port-wine sauce 28.

**or**

## **Bourguignon beef stew**

leeks and shallots chips, wild rice and vegetable 28.

**or**

## **Grain-fed veal flank steak**

potatoes and leak paillason, red wine sauce 35.

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

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## **Saint-Amour sweet fantasy**

**Coffee, tea, tisane extra 3.**



S A I N T - A M O U R

1 9 7 8