

LUNCH MENU

Vegetable cream soup

balsamic reduction and fresh chives

or

Two salmon terrine

caviar, aigrelette sauce, cattail heart

or

Hare terrine with foie gras and hazelnuts

cranberries jam **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)

Québec cheese omelette with chorizo

market green salad 18.

or

Scallops and wild shrimps duet

creamy polenta with Mascarpone, black olives and sun dry tomatoes

crustaceans sauce 36.

or

Braised bison cheek

celeriac purée, wild mushrooms, meat juice 35.

or

Salmon filet

pearl barley stew with vegetables, boreal virgin sauce28.

or

Guinea fowl leg stuff with mushroom

stewed sweet potatoes , et son jus 28.

or

Confit duck leg

potatoes and Hatley cheese cromesquis, naturel juice 28.

or

Grain-fed veal strip loin

potatoes and leak paillasson, blue cheese cream sauce 35.

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

Saint-Amour sweet fantasy

Coffee, tea, tisane extra 3.



S A I N T - A M O U R

1 9 7 8