

MENU FOR PACKAGE CUSTOMERS

STARTERS

- THE OYSTERS : (1-14)** extra 6\$
From Beausoleil house, jellied garnished with balsamic caviar, tomato bruschetta, Bloody Caesar coulis, smoked rye bread crouton and balsamic foam.
- THE CARPACCIO : (7-8)** included
Wapiti in a dune pepper crust, arugula pesto, local cheese shavings, glazed hazelnuts and red onions marinated with maple and pink pepper.
- THE PLANK FOR 2 : (1-4-8-9-10)** included
Smoked duck, smoked salmon, saucisson, Charlevoix's chorizo, homemade terrine, 16 / 1 p. local cheeses and rosemary focaccia.
- THE PEA (8)** included
Green pea cappuccino, peppermint quinoa tabbouleh, almond milk panna cotta

SALAD OF THE DAY

MAIN COURSE

- THE CHEF'S PLATE (7)** Pork fillet , candied wild boar flan, bacon chips, meat juice included
with 5 spices, garlic and creamy pumpkin..
- THE CHEF'S PIECE : (7)** included
Grilled meat chef's choice, served with vegetables from de season and red wine sauce
- THE POULTRY : (1-3-7)** included
White poultry pudding with tartuffata, mushrooms raviolis, parmesan cheese, poultry juice flavoured with tarragon.
- THE SALMON : (4-7-14)** included
Grilled with plancha, pink pepper and rosemary, jasmine rice flavoured cardamom, marbled mussels and creamy juice
- THE PASTA : (1-3-7)** included
Spaghetti carbonara in French style cooked like my mother do served with stick of ham, mushrooms, flambé with cognac and parmesan cheese and yellow eggs.

DESSERT

DESSERTS OF THE DAY

SWEET BITES

Your selection must be made when booking and will be delivered to your room between 6 pm and 7pm.

Allergy list 1. Cereals with gluten 2. Sea food 3. Eggs 4. Fish 5. Peanut plant 6. Soja 7. Milk 8. Peanut fruit 9. Celery 10. Mustard 11. Sesame 12. sulphite 13. Lupin 14. Mollusk