



## MENU FOR PACKAGE CUSTOMERS FROM THE 1ST OF MARCH

### STARTERS

<b>QUEBEC'S PIGLET RILLETTE (1-7)</b> with cranberries, homemade onion marmalade, sweet maple mustard.	included
<b>ITALIAN TOMATO (7-8)</b> Cow buffalo mozzarella, pesto button, six-year-old balsamic vinegar reduction and fresh basil.	included
<b>REVISITED SHRIMP COCKTAIL (2-3-10)</b> Saffron emulsion, asparagus and radish petals.	Extra 4\$
<b>DUCK FOIE GRAS TERRINE (1-3-7)</b> Creamy Cortland apples, smoked duck, brioche bread, jellied apples.	Extra 12\$
<b>LA PLANCHE POUR DEUX ( 1-8-9-10 )</b> Plate of cold meat and cheese from Quebec. 16\$ extra if the plank is for 1 person	included

### SOUP OF THE DAY

### MAIN COURSE

<b>MUSK SQUASH RAVIOLI (1-3-7-8)</b> Reduced cream Alfredo style, pesto and a dash of tomato coulis.	included
<b>VEAL FILET MEDALLION (7)</b> Bleu d'Élizabeth cheese, stuffed potatoes and reblochon L'Empereur cheese.	included
<b>THE BEEF (1-7-10)</b> Grilled shoulder tender on a bed of glazed carrots, sweet potato fries, veal and old-fashioned mustard glaze.	included
<b>WAGYU BEEF (1-7-10)</b> Flank steak on a bed of glazed carrots, sweet potato fries, veal and old-fashioned mustard glaze.	EXTRA 20\$
<b>ROASTED SNAPPER FILET (4-7)</b> Saffron nage de poisson, small Sicilian ratatouille, Parmesan tile, steamed apple	included
<b>NAGANO PORK NOISETTES (7)</b> Red bell pepper coulis, creamy garlic green peas, honey glazed Nantes carrots.	included

### DESSERT

DESSERT OF THE DAY (1-3-7-8)

### SWEET BITES (1-3-7-8)

Order 48 hours prior your arrival, the meal will be served in your room between 6 p.m. and 7 p.m.

The quantity of each dish is limited, so the menu may change without notice.

#### 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