



Table d'hôte 3 services

27,95\$ (TABLE D'HÔTE INCLUDED IN PACKAGE)

Service and taxes not included

APPETIZERS:

- ⊙ Soup of the day
- ⊙ Broad bean soup
- ⊙ Season salad with balsamic and mapple dressing
- ⊙ French onion soup au gratin (extra 3\$)

MAIN COURSES:

- ⊙ Veal medaillon with Horace J. Beemer beer sauce
- ⊙ Roasted trout with fruit chutney
- ⊙ Chicken breast stuffed with duck and cranberry, blackcurrant sauce
- ⊙ Tunisian-style shrimp stir-fry
- ⊙ Warm crispy tofu salad
- ⊙ Flank steak with mushroom sauce

DESSERTS:

- ⊙ Homemade blueberry pie
- ⊙ Homemade sugar pie
- ⊙ Chef' sweet
- ⊙ Triple chocolate cake

We are proud to support our local producers:



Table d'hôte 4 services

32,95\$ (EXTRA 5,00\$ WITH PACKAGE)

Service and taxes not included

APPETIZERS:

- ⊙ Verrine of nicoise salad
- ⊙ Asian shrimps and crunchy salad
- ⊙ Crab cake
- ⊙ Perron cheese fondue

SOUPS:

- ⊙ Soup of the day
- ⊙ Broad bean soup
- ⊙ French onion soup au gratin (extra 3\$)

MAIN COURSES:

- ⊙ Agnolotti seafood and lobster bisque
- ⊙ Braised beef with blue cheese and pepper sauce
- ⊙ Walleye almondine
- ⊙ Pork shank confit with Horace J. Beemer beer sauce
- ⊙ Chicken drumstick with mushroom sauce
- ⊙ Beef sirloin and pepper sauce (extra 8\$)

DESSERTS:

- ⊙ Homemade blueberry pie
- ⊙ Homemade sugar pie
- ⊙ Chef sweet
- ⊙ Triple chocolate cake

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