

## Evening Table d'Hôte

*Available from 5:30 PM*

*Includes the soup of the day, a main course and a dessert*

### Our Soups

<b>Evening Soup</b>	<i>included</i>
<b>Red Beer Onion Soup</b> With Cheese Gratin	<i>Supplement of \$ 6</i>
<b>Homemade Smoked Trout Chowder</b>	<i>Supplement of \$ 9</i>

### Our Appetizers

<b>Garlic Snails</b>	<b>\$ 11</b>
<b>Garlic Snails au Gratin</b>	<b>\$ 13</b>
<b>Caesar Salad</b> Romaine lettuce, crouton, bacon and parmesan	<b>\$ 13</b>
<b>Smoked Trout Appetizer</b> Mix salad, homemade hot smoked trout, capers, red onion and balsamic caramel	<b>\$ 15</b>
<b>Trout Tartare 3oz</b> Mangoes, avocado and pink berries Served with Chef salad	<b>\$ 16.50</b>
<b>Semi-Cooked Beef Carpaccio</b> Served with <i>pommes pailles</i> , yellow marinated beets, sage beignet, smoked salt and creamy black garlic	<b>\$ 16.50</b>
<b>Matane Shrimp Ceviche</b> Bell pepper, red onions, green shallots, coriander, calabrese, lime	<b>\$ 17.50</b>
<b>Warm Brie Toast</b> Served with Maple Syrup, fruits, mix salad, nuts and crouton	<b>\$ 18</b>
<b>Salt &amp; Pepper Calamari</b> Served with spicy mayonnaise	<b>\$ 18.50</b>





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### Our Main Courses

**Fresh Trout Filet, Inspiration of the moment** 45 \$

**Trout Tartare 6oz** 45 \$

Mangoes, avocado and pink berries. Served with Chef salad

**Buttefly Shrimp (7)** 46 \$

Shrimp (7), served with rice, vegetables of the moment and *beurre blanc*

**Fleur de Sel Duck Breast** 50 \$

Celery remoulade, baby potatoes and orange sauce

**Pork Ribs 14 oz, Jack Daniel's BBQ sauce** 50 \$

Served with fries and Chef salad

**Beef Flank 7oz** 50 \$

Served with fries, vegetables of the moment and shallot sauce

**Nagano Pork Chop** 50 \$

Served with baby potatoes, mushrooms and vegetables of the moment. Maple Syrup sauce

**Ray Wing** 50 \$

Served with Bas du Fleuve salty herbs puree, asparagus, lime marinated red onion and *beurre blanc*

**Beef Striploin, New York style 12oz** 53 \$

Served with Bas du Fleuve salty herbs puree, vegetables of the moment and Madagascar pepper sauce

**Filet Mignon 8oz** 65 \$

Served with mini-gratin, vegetables of the moment and Madagascar pepper sauce

*Extra lobster: \$ 12*

**Surf & Turf** 77 \$

Filet Mignon 6oz and tiger shrimp (4 pieces)

Served with Bas du Fleuve salty herbs puree, vegetables of the moment, garlic butter and Madagascar pepper sauce

*Extra lobster: \$ 12*

