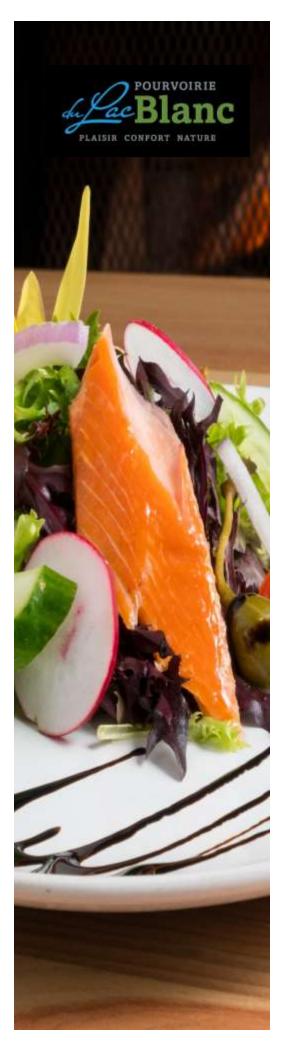
Evening Table d'Hôte

Available from 5:30 PM

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

## Our Soups

<b>Evening Soup</b>	included
Red Beer Onion Soup With Cheese Gratin	Supplement of \$ 6
Homemade Smoked Trout Chowder	Supplement of \$ 9
Our Appetizers	
Garlic Snails	\$ 11
Garlic Snails au Gratin	\$ 13
Caesar Salad Romaine lettuce, crouton, bacon and parmesan	\$ 13
Smoked Trout Appetizer Mix salad, homemade hot smoked trout, capers red onion and balsamic caramel	\$ 15
Trout Tartare 3oz Mangoes, avocado and pink berries Served with Chef salad	\$ 16.50
Semi-Cooked Beef Carpaccio Served with <i>pommes pailles</i> , yellow marinated sage beignet, smoked salt and creamy black gar	
Matane Shrimp Ceviche Bell pepper, red onions, green shallots, coriand calabrese, lime	<b>\$ 17.50</b> er,
Warm Brie Toast Served with Maple Syrup, fruits, mix salad, nut	\$ 18 and crouton
Salt & Pepper Calamari Served with spicy mayonnaise	\$ 18.50





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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** \$

**50** \$

Celery remoulade, baby potatoes and orange sauce

Pork Ribs 14 oz, Jack Daniel's BBQ sauce

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 S** 

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