

TABLE D'HÔTE

5 courses



The holidays edition

- 89\$ -

TRILOGY OF APPETIZERS

Oyster, cucumber caviar, mint and lime
Whipped foie gras and pear compote on gingerbread
Tuna tartar with ginger and sesame seeds

STARTER

Puff pastry tartlet, marrow bone butter, onion
confit and shredded lamb

SOUP

Onion soup au gratin with local cheeses

MAIN COURSE

Bison flank steak marinated in red wine and rosemary,
Coureur des bois pepper sauce, pommes dauphine
with P'tit Blanchon cheese

DESSERT

Traditional tiramisu

PETIT FOUR

Homemade fruit jelly

AND

Bon Appétit!

Table d'hôte also available in place of your dinner in the Gourmet or Romance package. Valid from December 27, 2024 to January 4, 2025 inclusively. If you have any questions, please contact us at 1 866 727-2427.