

# La Table d'hôte

## An appetizing Choice

Today's soup

Fish soup

Small green salad

Snails in a filo  
with goat cheese sauce

Migneron de Charlevoix cheese,  
honey and almonds

Bruschetta "de tomates  
Savoura" and croûtons

Warm salad of smoked  
mackerel from "Gaspésie"  
and potatoes with olive oil

Foie gras duck mousse  
(extra 3,00)

## Main dishes

"Lapin Sauté" salad  
with Xérès dressing ..... 26,95

Lasagna rabbit, camembert  
and mushrooms sauce ..... 26,95

Chicken suprême stuffed  
with St-Damase cheese  
and rape apple sauce ..... 29,95

Marinated salmon cooked  
on a cedar plank ..... 29,95

Saffron scallops  
in "court-bouillon" ..... 29,95

Smoked pork chop  
grilled with maple syrup ..... 29,95

Rabbit duet ..... 30,95  
Two mustards and maple sauce

Filet mignon with frying  
pan full of mushrooms ..... 31,95

Two legs combo ..... 33,95

## Desserts

Your choice of  
Grandma's desserts

## Beverages

Coffee, tea or herbal tea

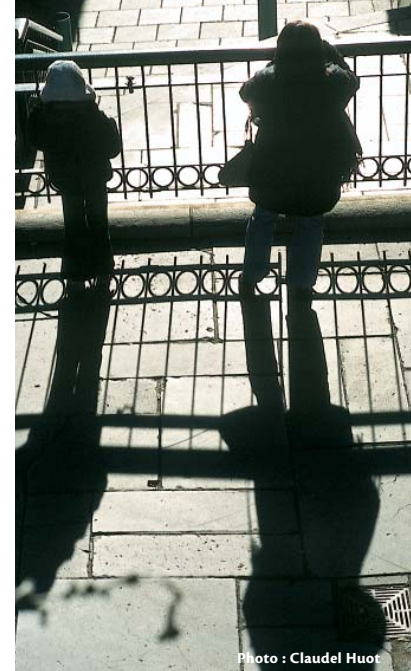


Photo : Claudel Huot





# Tout lapin tout canard

## RABBIT AND DUCK FOR TWO

*Preserved rabbit leg*

+

*Rabbit sausage*

+

*Homemade rabbit rillettes*

*Foie gras duck mousse*

+

*Preserved duck leg*

+

*Smoked duck filet*

*with preserved carrots and onions,  
La Sauvagine cheese, sourdough and nuts  
bread, croûtons, mustard and pickles*

48,95