

# Autumn TABLE D'HÔTE

Autumn vegetable salad "Three Sisters"

Creamy orzo with spinach and olives

Chocolat Budino with sea salt caramel

# \$36

# Café

Québecor

par Laurent Godbout

## TO SHARE

### Cheese plate

3 cheeses 24 | 5 cheeses 36

## APPETIZERS

Toasted bread and compound butter

4

Chicken and vegetable chowder with tarragon oil

7

Heirloom tomato mousse, local prosciutto and arugula microgreens

served with croutons (vegetarian option available)

9

Beef tartare, crispy beets, beet hummus with horseradish

19

Arctic char candy in gravlax, fir mayonnaise, sunchoke chips

14

Autumn vegetable salad "Three Sisters", mustard vinaigrette,

and artisan goat cheese shavings from Fromagerie l'Ancêtre

12

## MAIN COURSES

Eggplant schnitzel, pepper and soy nut emulsion 

accompanied by arugula salad with lemon

14

Creamy orzo with spinach and olives

served with poultry polpettes with sage and cacio e pepe burrata

18

Pan-fried black pudding, potato darphin with red onions and Anicet honey pâté

served with spinach and oyster mushrooms

20

Salmon tartare, smoked sour cream, straw potatoes, dill and capers

served with greens and herbs from Île d'Orléans

26

Duck leg in coq au vin style with wild mushrooms

served with wild rice and nutmeg

30

## DESSERTS

Lavender Crème brûlée

9

Chocolat Budino with sea salt caramel

9

 Vegan dish