



Evening table d'hôte



Appetizer

Soup of the day (Eg : butternut squash and ginger, beets, cauliflower)
Beet salad with apples and strawberries and balsamic vinaigrette
Grilled mushrooms stuffed with herbs and nuts
Green salad

Main dish

	<u>Prix</u>
Quarter chicken leg served with couscous and vegetables	18 \$
Skewer of marinated chicken, honey mustard served with couscous and vegetables	20 \$
Lamb burger served with home fries and salad	21 \$
Chicken in tomato sauce and spices served with couscous and vegetables	24 \$
Rainbow trout and dill sauce, served with couscous and vegetables	24 \$
Sausages (2) served with home fries and vegetables (Parmesan and white wine / Dijon, Maple and pepper / Italian mild / five peppers)	24 \$
Canard leg confit served with couscous and vegetables	25 \$
Chicken breast stuffed with brie served with couscous and vegetables	25 \$
Wapiti Osso buco served with couscous and vegetables	30 \$
Sirloin steak of Highlands (raised on pasture) from the farm « La Vallée Fleurie » of l'Avenir with pepper sauce served with couscous and vegetables	30 \$
Wapiti tournedos with pepper sauce served with couscous and vegetables	30 \$
Gigot d'agneau (« Leg of lamb») with rosemary sauce served with couscous and vegetables	32 \$
Organic veal cutlet and lemon cream sauce served with couscous and vegetables	32 \$

Note : All main dish included :

- Appetizer;
- Main dish;
- Dessert (Choice of the cuisto);
- None alcoholic beverage included (coffee, tea, herbal tea).

Example of desserts:

- Profiteroles with strawberries;
- Crème brûlée;
- Cranberry Upside-down cake;
- Carrot cake;
- Apple upside-down cake;
- Maple mousse.

B&B has liquor license and the wine list is available upon request (the selling price is 12\$ over the SAQ price)

Taxes and service not included in the price