

ENTRÉES

***Some of these entrées are or can be accommodated "Gluten Free".
Do not hesitate to ask your waiter or your waitress.***

Soup of the Day	\$ 4.50
House Salad <i>Green salad, tomato, carrot with balsamic dressing</i>	\$ 6
Fabien's Special Onion soup with Belgian Bread and melted Swiss and Mozzarella cheese	\$ 8
Escargots with garlic. <i>With cheese + \$3</i>	\$ 8
Warm Goat Cheese Crouton with honey	\$ 10
Caesar Salad <i>(anchovies by request)</i>	\$ 9
Gravelax <i>(Marinated Salmon with citrus and dill)</i>	\$ 12
Beef tartare Hors Château <i>(capers, parsley and shallots)</i>	\$ 15
Traditional Swiss Fondue	\$ 16
Foie Gras on house crostini with demi-glace and citrus jelly	\$ 22

FABIEN'S CHILDREN'S MENU

(12 years and under)

Accompanied with a beverage,

Start with a soup or salad if your little one's appetite permits.

Followed by vanilla ice cream gourmandise autorise

Pasta with Abby's Rose Sauce	\$12
Salmon Laurence's Style (Ask server for details)	\$12
Breast of Chicken Antoine Jacob's way (Ask server for details)	\$12

MAIN COURSE

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All these dishes are available in a three course dinner for an additional \$8 fee

All served with seasonal vegetables.

Veal Kidneys Dijon style				\$20
Duck confit with an balsamic vinegar and blueberries sauces*				\$24
Pork's Milanese osso buco on tagliatelli, gremolata				\$24
Gently roasted Magret Duck with honey, garlic and ginger sauce*	Full	\$36	Half	\$25
Salmon roasted with a soft Goat cheese and fresh basil pesto sauce				\$26
Seared Quebec Calf's Liver with balsamic reduction and caramelized onions				\$26
Breaded Rack of Lamb with thyme "demi-glace" sauce (\pm 200 gr/ 7oz)				\$36
Poêlée of 6 Shrimp on tagliatelli, parsley and Quebec garlic sauce vierge				\$36
The Filet Mignon of Beef "Simple Face" * (Mustard Whitewashed, stuffed with chopped shallot, parsley and a little melted butter)				\$40

Dear Customer,

I make every dish with fresh, top-quality food. To ensure that you receive excellent quality, I start the cooking of your meal as soon as I receive your order.

À la carte menu items take a bit more time to prepare. Guests ordering from the grill stone menu may receive their order first, especially if you have ordered any a la carte menu items. Please take this into consideration for the wait times of your meal.

If you have any time restrictions, please do not hesitate to advise the service staff. We will do our best to meet your deadlines.

Thanking you in advance for your understanding.

Your Chef,

Fabien Gilissen

* Chef's Création

HOT STONE

All the hot-stones are "Gluten Free"

*The hot lava stone offers an ideal, natural, grease free method of cooking.
We invite you to discover this unique culinary experience.*

All these dishes are also available in a three course dinner for an additional \$8 fee

Served with an assortment of seasonal vegetables.

Boneless Chicken Breast				\$18
AAA Beef Flank Steak				\$24
Rack of Lamb (±200gr/7oz)				\$32
Magret Duck breast	<i>Full</i>	\$33	<i>Half</i>	\$23
Yellowfin Tuna Steak				\$22
Western Canadian Bison Steak				\$30
8oz AAA Beef Filet Mignon				\$38
Surf 'n Turf (100 gr Filet Mignon and 4 large Shrimp)				\$38
Canadian Hot Stone (Quebec deer, Bison and Elk)				\$40
Discovery Hot Stone (Camel, Wild Boar and Kangaroo)				\$45
Compose your own Hot Stone from the choices of meat and seafood				<i>(minimum 2)</i>

SIDES

Bacon wrapped asparagus	\$3	75 gr of Elk	\$12
Assorted Cooked Vegetables	\$6	75 gr of Kangaroo	\$9
Green Pepper Cream Sauce	\$3	75 gr of Bison	\$12
Creamy Scalloped Potatoes	\$3	75 gr of Quebec Deer	\$12
80 gr Yellowfin tuna	\$9	75 gr of Quebec wild boar	\$12
Three large Shrimp	\$14.50	100 gr of Rack of Lamb	\$12
Three large Scallops	\$12.50	75 gr of Camel	\$15
100 gr of Magret Duck	\$13	75 gr Ostrich	\$17
100 gr of Filet Mignon	\$16	75 gr of young seal	\$17

DESSERTS

* included in the three course dinner

** offer for \$4 extra with the three course dinner

! Gluten Free

Cherry compote with vanilla yogourt mousse and raspberry ice parfait	\$6*!
Espresso/Cognac Tiramisu	\$6*
Sugar tart	\$6*
Crème brûlée	\$8**!
Warm chocolate cake with orange zest and crème anglaise	\$8**
Belgian Chocolate Profiteroles (puff pastry with vanilla ice cream)	\$8**
Edna May Sundae	\$8**!
<i>(Layered vanilla ice cream with cherry compote, whipping cream and raspberry ice)</i>	
Espresso	\$3
Capuccino	\$4

DIGESTIFS AND SPÉCIALS COFFEES

Spanich Coffee	8 \$	Cognac Larsen VSOP	12 \$
Brasilian Coffee	8 \$	Cointereau	9 \$
Quebec Coffee	8 \$	Crème de menthe	6 \$
Irish Coffee	8 \$	Frangelico	6 \$
Bailey's Coffee	8 \$	Grand Marnier	12 \$
Porto Offley Rei Tawny 10 ans	8 \$	Grappa	9 \$
Amaretto	6 \$	Limoncello	9 \$
Amarula	6 \$	Sambuca	6 \$
Bayley's	6 \$	Sortilège	6 \$
Brandy	6 \$	Tia Maria	6 \$
Calvados Boulard	12 \$	Triple sec	6 \$

