

## **ENTRÉES**

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

House Salad	\$6
Soup of the Day	\$6
Escargots with garlic	\$8.50
Warm Goat Cheese Crouton with honey	\$9
Fabien's Special Onion soup with Belgian Bread and melted Swiss and Mozzarella cheese	\$8
Caesar Salad (anchovies by request)	\$7.50
Gravelax (Marinated Salmon with citrus and dill)	\$12
Beef tartare Hors Château (capers, parsley and shallots)	\$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

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

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

*All served with seasonal vegetables, except for pasta. Please note: vegetables have bacon wrapped asparagus or bacon wrapped green beans. Please advise service staff if you do not wish to have bacon.*

Pork's Milanese osso buco on tagliatelli, gremolata				\$20
Veal Kidneys Dijon style				\$20
Duck confit with an balsamic vinegar and blueberries sauces*				\$22
Salmon roasted with a soft Goat cheese and fresh basil pesto sauce				\$24
Gently roasted Magret Duck with honey, garlic and ginger sauce*	Full	\$36	Half	\$25
Breaded Rack of Lamb with thyme "demi-glace" sauce	Full	\$36	Half	\$25
Seared Quebec Calf's Liver with balsamic reduction and caramelized onions				\$28
The Filet Mignon of Beef "Simple Face" * (Mustard Whitewashed, stuffed with chopped shallot, parsley and a little melted butter)				\$40
Poêlée of 4 Scallops and 4 Shrimps, Fine vegetables, Pernod creamed sauce				\$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. Please note: vegetables have bacon wrapped asparagus or bacon wrapped green beans. Please advise service staff if you do not wish to have bacon)*

Boneless Chicken Breast				\$18
AAA Beef Flank Steak				\$24
Rack of Lamb	<i>Full Rack</i>	\$34	<i>Half Rack</i>	\$24
Magret Duck breast	<i>Full</i>	\$34	<i>Half</i>	\$24
Yellowfin Tuna Steak				\$24
Western Canadian Bison Steak				\$34
8oz AAA Beef Filet Mignon				\$40
Surf 'n Turf (100 gr Filet Mignon and 4 large Shrimp)				\$40
Canadian Hot Stone (Quebec deer, Bison and Elk)				\$40
Discovery Hot Stone (Ostrich, Camel and Kangaroo)				\$45
Compose your own Hot Stone from the choices of meat and seafood				<i>(minimum 3 sides)</i>

## SIDES

Three large Shrimp	\$14.50	100 gr of Rack of Lamb	\$10
Three large Scallops	\$12.50	75 gr Ostrich	\$13.50
Half Magret Duck	\$13	75 gr of Camel	\$15
100 gr of Filet Mignon	\$16	Creamy Scalloped Potatoes	\$2.50
75 gr of Quebec Deer	\$11.50	Green Pepper Cream Sauce	\$2.50
75 gr of Elk	\$11.50	Assorted Cooked Vegetables	\$7
100 gr of Kangaroo	\$11	Garlic butter	\$2.50
100 gr of Bison	\$12	Special Table d'hôte <i>(three course dinner)</i>	\$8

## 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
Specials coffees (French, brazilian, spanish or irish)	\$8
Porto offley rei tawny 10 years old	\$8
Digestif starting from	\$8