



TO SHARE

The rilette Volière de Charlevoix

Homemade boar rilette, grilled country bread, berries marmalade

The oyster

Tray of oysters, granita of the moment, sea urchins of the day

The cheese maker

Cheese platter: Ciel de Charlevoix, Tomme de Brebis de Charlevoix, 1608 cheese fondue, grape confit, maple glazed walnuts

The gourmet

Blood pudding spread with apples, salmon gravlax, beets, cochonnaille

APPETIZERS

Green salad

Crisp vegetables, parsley vinaigrette

Onion soup with Quebec beer

Grilled cheese croutons

1608 cheese fondues

Cold cuts, green salad

Salmon gravlax

Beets, tangy beet puree, roasted mini beets

Raviolis del Plin stuffed with lobster

Lepidium draba, lobster butter, green oil

MAIN COURSES

Gourmet salad

Acorn squash soup, Tomme de Brebis de Charlevoix cheese, roasted squash and caramelized seeds

Beef Burger

Smoked bacon, old cheddar, piquillos mayonnaise

Risotto with mushrooms

Mushroom medley, cream of porcini mushroom, black garlic puree, acidulated butter

Guinea fowl in two ways To share

Thyme and mandarin aromas, accompaniment of the moment

Meat stew

Bourguignon style, root vegetables, All red potatoes, perled onions

Homemade fresh pasta

Seafood of the day, bisque and lobster claws

Meyer farm sirloin steak

10 oz, cooking juice sauce, french fries and salad

Catch of the day

Artichokes, lemon, marjoram, flavor foam

STONE OVEN PIZZAS

Margarita

Tomato sauce, mozza di buffala, mozzarella, candied tomatoes, basil

3 cheeses

Tomato sauce, mozzarella, Ciel de Charlevoix cheese, brie

Calzone

Tomato sauce, artichokes, ham, mushrooms, black olives, egg

Arugula

Tomato sauce, goat cheese, mozzarella, maple syrup, piquillos peppers, arugula

Entouraclette

Onions cream, white wine, bacon, potatoes, L'origine de Charlevoix cheese