

Auberge Comme au premier jour
Table de fine cuisine du terroir

Nommée au Prix d'excellence Coup de cœur du public Volet restauration

Lauréat Prix d'excellence Coup de cœur du public
Hébergement et Restauration

Grand Prix du tourisme québécois Lauréat National OR Hébergement

Appetizers

-Soup- *gluten free*

and its topping

9\$

-Gazpacho- *gluten free*

vegetables from our market gardener, chunks of smoked cheese from "Mouton Blanc"

9\$

-“Les Méandres” mushrooms from Rivière-Ouelle-

toasted dried tomato bread, pan-fried mushrooms, sour cream

15\$

-Smoked eel mousse from “Trésors du fleuve” prepared in our
kitchens and boar bacon from “Petits régals des bois”-

marinated red onions, mustard seeds, and Bannock bread

18\$

And Doris’ bread...

-Grandmother’s ancestral bread-

organic flour from “la Seigneurie des Aulnaies” and butter with our garden’s herbs

3.95\$

Main course

-Thin pizza-

tomatoe sauce from our kitchens, ewe cheese from "Mouton Blanc", salad, and balsamic reduction

19\$

Extra boar bacon 7\$

Extra "Les Méandres" mushrooms 7\$

Extra lamb smoke meat from "l'Agnellerie" 7\$

-Vegetable terrine- *gluten free*

beluga lentils from Gaspésie, maple pumpkin seeds, parsnip, and carrot confit

26\$

-Pan-fried scallops or halibut from Gaspésie-

naked oat rice from "Baie des Sables", pan fried vegetables, white butter sauce

45\$

-Grain fed chicken ballotine from St-Onésime stuffed with ratatouille-

parsnip mousseline and apple sauce

31\$

-Lamb leg from "l'Agnellerie de Kamouraska"-

coated with herbs and mustard, dune pepper from "Ça goûte le bois", ketchup from our kitchens made with wild roses from "Les Jardins de la mer"

41\$

-Plate from our region-

samplings of: lamb smoked meat, smoked eel mousse, ewe cheese, beer braised ham from our kitchens, boar bacon, salad and homemade confits

39\$

Desserts

-Rhubarb and lemon cake-

custard sauce infused with sweetgrass and roses from "Potions boréales"

10\$

-Ice cream bomb made with fir from "Les Jardins de la mer"-

shortbread cookie, meringue, fruit butter

10\$

-Cheese plate from Mouton Blanc-

lilac jelly from our kitchens, bruschetta spruce sprouts from "Ça goûte le bois"

17\$

Hot Beverages

-Filter coffee-

expresso or Italian mix

2.95\$

-Expresso-

3.50\$

-Tea or tisane-

3.50\$

-Irish coffee- *made with Quebec liquor*

"Courreur des bois" maple liquor, "Morbleu" rum, whipped cream

10\$