

*Le Fleuron (restaurant et salle de réception)*  
*Santa Claus Table d'hôte Menu*  
*(December 24 and 25)*

*Cream of garden vegetable soup*  
*Appetizers (\$7.95 to \$9.95)*

*Wapiti and Morello cherry terrine, onion and black currant jam*  
*Rolled Parma ham with mozzarella on a bed of shredded lettuce*  
*Cassiolette of Escargots flavoured with a Calvados liqueur sauce*  
*Chiffonnade of warm goat cheese with cranberries and vinaigrette*  
*Eggplant Caviar Mediterranean-style au gratin*

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*Fresh pasta stuffed with two salmons in a rosé sauce with fine herbs*  
*Veal loin flambéed in Cognac with sliced oyster mushrooms*  
*Veal sweetbreads in a Mandarin and Triple Sec flavoured sauce*  
*Penne with sliced smoked venison served in a light basil-flavoured cream sauce*  
*Guinea fowl roll stuffed with venison in a cranberry and Port sauce*  
*Grilled rib steak, Brandy and green peppercorn emulsion*  
*Salmon fillet in a light saffron-flavoured and shrimp cream sauce*  
*Leg of quail confit, thyme flower emulsion*  
*Duck cutlet in a raspberry pearl and liqueur sauce*  
*Rack of lamb with a peppermint emulsion*  
*Scampi in a light garlic butter and provençal herb sauce*

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*Assorted pastries*

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*Coffee, tea, herbal tea*

*\$22.95 to \$34.95*

225, Saint-Laurent Ouest (entre St-Jacques & St-Thomas), Vieux-Longueuil  
Réservations & Informations : (450) 646-2665, [www.lefleuron.com](http://www.lefleuron.com) ou écrire à : [info@lefleuron.com](mailto:info@lefleuron.com)