

Le Fleuron (restaurant et salle de réception)
Table d'hôte Lunch Menu (20 persons & more)

Cream of garden vegetable soup with fine herbs

Appetizers (\$5.95 to \$8.95)

*Chiffonnade of young sprouts and
shrimp, lime and orange vinaigrette*

Maple and Armagnac flavoured smoked salmon

Rabbit rillettes with onion and fig confit

Mixed salad of warm lettuce, goat cheese and grilled nuts

Milk-fed veal medallions flambéed

in Cognac and served in a green peppercorn sauce

Rolled pheasant stuffed with mango, wild raspberry emulsion

Speckled trout fillet, light chive butter cream sauce

Leg of duck confit in a Clémentine de Napoléon coulis

Veal kidneys served with sliced apples and a Calvados sauce

Red deer medallions in a blackberry and brandy sauce

Fresh pasta pouches with shrimp in a basil flower flavoured rosé sauce

\$12.95 to \$17.95