

RESTAURANT CHEZ BORIVAGE

Where wow! turns into Mmmmm...

3 courses table d'hôte

51\$*

or

4 courses table d'hôte

59\$*

or

À la carte

Items on the Side

Scallop by unit
8\$

Mixed vegetables
8\$

Basket of fries
7\$

Pepper sauce
6\$

Mashed potatoes
10\$

Oyster by unit
4\$

ALLERGIE OR FOOD RESTRICTIONS

Please identify yourself to
your server

First course

The Chef's soup of the day..... 8\$

French onion soup.....12\$

Fresh spring mix.....9\$

Caesar salad.....9\$

Second course

Beet.....13\$

In its different textures: goat cheese mousse, bitter orange marmalade,
caramelized pecan

Salmon tartare.....12\$

Seasoned with lime, sun-dried tomato, black olives, sesame seeds

Pan-fried foie gras *(extra 5\$ on the table d'hôte)*.....17\$

Orange and cranberry chutney, brioche bread

Fresh oysters (4).....12\$

Caesar salad.....9\$

Main course

Caesar salad (main dish).....15\$

Sirloin beef steak 10 oz *(extra 5\$ on the table d'hôte)*.....41\$

Traditional pepper sauce

Salmon.....28\$

Cooked at low temperature, lemongrass court-bouillon, tapioca pearls,
mixed vegetables

Scallops.....30\$

Pan seared, coconut milk and mascarpone black rice, orange confit
fennel, virgin sauce

Iceland cod.....29\$

Oven roasted, Gaspior farm pork cheeks, thyme sauce

Lamb shank.....38\$

Confit with red wine, potato mousseline, dripping reduction

Mushroom risotto.....26\$

Dessert

Chocolate fondant.....11\$

Tarte tatin.....10\$

Maple crème brûlée.....10\$

Fine Québec cheese *(extra 6\$ on the table d'hôte)*.....15\$

Ice cream.....9\$

Replace your desert by a special coffee *(on the table d'hôte)*

Espresso, Cappuccino, laté or spanish coffee

* Taxes (GST et QST) and service (15%) extra

The choices available may vary according to the hotel occupancy
and it is required to reserve.

