# CHEZ BORIVAGE

3 courses table d'hôte

56\$\*

or

À la carte

## ALLERGIE OR FOOD RESTRICTIONS

Please identify yourself to your server.

### Kids Menu

12.95\$

### Includes a beverage and an ice cream

SPAGHETTI Choice of tomato sauce or olive oil and parmesan cheese

GRAND LODGE CHEESE PIZZA Served with fries

FRIED CHICKEN FILETS
Served with fries

HAMBURGER OR CHEESEBURGER Served with fries



GRILLED SALMON.....

### Entrée

FRENCH ONION SOUP WITH OKA CHEESE	.15\$
SOUP OF THE DAY	.10\$
CLASSIC CAESAR SALAD	.159
CITRUS SALMON GRAVLAX(Mango Coulis, Candied Cherry Tomatoes, Lime Zest, Crouton, Young Shoots)	
BAKED GOAT CHEESE SALAD, POACHED PEAR, WALNUTS, ARAGULA	.17\$
SEARED QUÉBEC FOIE GRAS (extra 7\$ on the table d'hôte)	.23\$
BEEF TARTAR(Shallots, Herbs, Capers, Dijon mayonnaise, Radish )	.20\$
TEMPURA SHRIMPS (6)(House Cocktail Sauce)	15\$

### **Main Dish**

(Sautéed Gnocchi with Pesto, Mushrooms and Artichoke)
VEGETARIEN CHEF SELECTION OF THE DAY
FRESH MOZZARELLA AND TOMATO CONFIT RAVIOLI ROSÉ SAUCE28\$
BEEF FILET MIGNON 8OZ (extra 10\$ on the table d'hôte)
ICELAND COD
ROASTED CHICKEN BREAST
LAMB SHANK

#### Dessert

CHEF'S DELIGHT13\$
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\*\*SUBSTITUTE YOUR DESSERT BY ONE OF OUR SPECIAL ALCOHOL COFFEE SELECTION\*\*

\* Taxes (GST + QST) and service (15%) extra

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

