

CHEZ BORIVAGE



3 courses
table d'hôte
56\$*

or

À la carte

ALLERGIE OR FOOD RESTRICTIONS

Please identify
yourself to your
server.

Entrée

SOUP OF THE DAY.....	10\$
FRENCH ONION SOUP WITH OKA CHEESE.....	15\$
CLASSIC CAESAR SALAD.....	15\$
(Romaine Hearts, Parmesan, Caesar Dressing, Bacon, Capers and Croutons)	
CITRUS SALMON GRAVLAX.....	16\$
(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\$
(Gooseberry Chutney, Porto Reduction)	
BEEF TARTAR.....	20\$
(Shallots, Herbs, Capers, Dijon mayonnaise, Radish)	
TEMPURA SHRIMPS (6).....	15\$
(House Cocktail Sauce)	

Main Dish

GRILLED SALMON.....	30\$
(Sautéed Gnocchi with Pesto, Mushrooms and Artichoke)	
VEGETARIEN CHEF SELECTION OF THE DAY.....	24\$
FRESH MOZZARELLA AND TOMATO CONFIT RAVIOLI ROSÉ SAUCE.....	28\$
BEEF FILET MIGNON 8OZ (extra 14\$ on the table d'hôte).....	45\$
(Bordelaise Sauce)	
ICELAND COD.....	34\$
(Lemon Fleur de Sel, Forbidden Coconut Rice, Pico de Gallo Salsa, Lime)	
ROASTED CHICKEN BREAST.....	30\$
(Hunters Mushroom Sauce, Mashed Potatoes)	
LAMB SHANK.....	38\$
(Confit with Red Wine, Creamed Parmesan and Sun-Dried Tomato Polenta, Dripping Reduction)	

Dessert

CHEF'S DELIGHT.....	13\$
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.

Kids Menu

15.00\$

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

