

CHEZ BORIVAGE

LE GRAND LODGE MONT-TREMBLANT

ME
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ENTREES

Soup of the Day	9
Chef's Salad, honey, thyme and sherry vinaigrette	12
Arugula, Endive and Radicchio Salad, poached pear, walnuts and blue cheese dressing	15
Smoked Salmon, lemon artichoke remoulade, capers, watercress and chive cream cheese	18
Beef Tartar Classic, herb croutons, dijonnaise sauce	22
Baked Brie, red onion and cranberry relish, candied pecans	16
Shrimp Cocktail, tomato horseradish sauce, and fresh coriander	16
Blood Pudding Terrine, sautéed apple, onion confit toasted brioche	18
Tuna Tataki, wakame salad, tobiko, soy ginger vinaigrette	22

MAINS

New York Striploin Steak, béarnaise sauce and fries	45
Braised Lamb Shank, bordelaise sauce, roasted vegetables roasted vegetables and new potatoes	42
Baby Back Ribs, slow cooked homemade BBQ sauce rib, fries	35
Roast Chicken Breast, rosemary thyme Jus, garlic potato purée and veggies of the day	34
Atlantic Salmon, Mustard Sauce, herb roast potatoes vegetable of the day	32
Veal Liver, raspberry, balsamic demi-glace, sautéed onions and Yukon gold potato purée	32
Iceland Cod, adobo sauce, garlic potato purée and vegetable of the day	38
Wild Mushroom Ravioli, pesto, sun-dried tomatoes and spinach	30

SERVICE (15%) & TAXES SERONT AJOUTÉS A VOTRE FACTURE