



LET'S GET STARTED

Soup du jour	4
Bruschetta on Cheese Grated Naan – Crushed Tomatoes Sprinkled with Parsley	7
Garlic Escargots Topped – Grated Mozzarella	6
Onion Soup – Home-baked Croutons Au Gratin... Or Not!	8
Home-made Fried Calamari – Spicy Mayonnaise	12

TAPAS

Phyllo Pastry Filled with Goat Cheese – Honey – Cranberries	9
Fine Deli Meats – Duck Terrine – Pickles on Slate	8 12
Tempura Shrimp – Cajun Mayonnaise	13
Mignon Tartare of the Moment	17
Red Deer Tartare – Blackcurrant and Basil	17
Salmon ² Tartare – Panko Crumble – Cucumber	16
Tuna Poke – Julienned Carrots – Cucumbers – Sweet Onions and Lime Mayonnaise	17
Melted Brie – Caramelized Onions – Mushrooms or Nutty Pesto or Honey Cranberries	17
Pan Fried Duck Foie Gras – Apple Confit	18
Duck and Portobello Mushroom Ravioli – Truffle Oil – Cream	15

SALADS

MIXED	
Cherry Tomatoes – Cucumber – Sweet Red Onions – Black Olives	5 11
CÉSAR	
Shredded Bacon – Capers – Home-baked Garlic Croutons	7 13
BOUILLON	
Artichokes – Almonds – Dried Apricots – Goat Cheese – Home-baked Croutons – Tomatoes and Cucumbers	8 14
ASIAN	
Roman Lettuce – Shrimp – Almonds – Red Peppers – Sambal Oelek Dressing	12 18

SNACKS

Chicken Wings	6 6	12 10	24 20
Sweet Potato Fries			5
Cheese Sticks			7
Plain Nachos			10
Nachos Beef or Chicken			15



FONDUES

CHEESE FONDUE

Traditional	17 25	Italian	19 28
Sundried Tomatoes	18 27	Basil Pesto	18 27
2 Olives	18 27	Truffles	18 27
Garlic	18 27	La Québécoise	21 37

Served with unlimited ciabatta bread, choice of carrots, celery, broccoli, cauliflowers, mushrooms, apples, pearl onions | 1 pers 2 choices | 2 pers 4 choices | Garlic bread 2
Fine deli meats 8 | 12

CHINESE FONDUE

Home-made broth | Gluten free
Side dish: Baked potato | Vegetable rice | Vegetables | Rippled potatoes
Sauces: (2 choices among) Dijonnaise | Tomato | Cocktail | Smoked | Herbs | 5 Peppers
| Curry | Aioli (garlic mayonnaise)

Beef (all you can eat)	21	Bison	25
Chicken	21	Red Deer	28
Italian Sausage	18	Boar Sausage	22
Beef Tenderloin	25	Foie Gras Sausage	25
Shrimps and Scallops	24	Atlantic Salmon	20

MIX & MATCH

MEAT LOVER Beef, Chicken, Bison, Deer	30
FISHERMAN Salmon, Shrimp, Scallops	26
SURF & TURF Beef, Chicken, Shrimp, Scallops	35
HUNTER Bison, Deer, Boar Sausage	25

TRILOGY

CHEESE | Traditional | Other +2
CHINESE | Beef, Chicken, Italian Sausage
CHOCOLATE FONDUE | Milk Chocolate, Dark Chocolate, Port and Chocolate

EXTRAS

Cheese Cubes	4	Grated Cheese	3	Shrimps or Scallops	7
Sour Cream	1	Vegetables	3 6	Meat	6
Regional Products	9				

NEW

GLUTEN FREE

VEGAN



OTHER CHOICES

Tortellini à la Gigi	16
Coquille Saint-Jacques	18
Fettuccini Carbonara	16
Linguini – Spicy Sambal Œlek – Vegetables – Truffle Oil	16
Sautéed Shrimps – Garlic Butter	19
Cajun Chicken Kebabs	18
Salmon with cilantro – citrus compound butter	23
Bouillon Burger – Portobello – Oka	17
Buddha Bowl – Spinach – Arugula – Carrots – Walnuts – Red Cabbage, Tomatoes – Apples	17

CHILDREN'S MENU

Nuggets and Fries	7
Tortellini Rosée Sauce	7
Pizza Prosciutto and Mozzarella	8
Mini Fondue Chicken or Beef	13

Includes a glass of juice or milk and dessert | Cream Puffs or Vanilla Ice Cream

DESSERTS

Poached Pear – White Wine – Brownie – Chocolate Chip – Fleur de sel	7
Crème Brûlée – Lavender – Orange Whiskey Marmalade	6
Apple Crumble Pie	5 ⁵⁰
Raspberry Cheese Cake	6
Puff Pastry – Chantilly – choice of coulis	5 ⁵⁰
Chocolate Fondues	
Milk Chocolate	8 12
Dark Chocolate	8 12
Port and Dark Chocolate	9 13
Maple and Dark Chocolate	9 13

HOT BEVERAGES

Regular coffee	2 ⁷⁵	Tea	2 ⁷⁵	Herbal Tea	2 ⁷⁵
Espresso	3 ⁷⁵	Cappuccino	4	Latte	5
Bodum®	2 ⁷⁵				