



## STARTERS

<b>Hot Soup</b>	10
<b>Escargots</b> Québec garlic blossom cream sauce, served with puff pastry	13
<b>Pork Belly with maple caramelized apples and brioche bread</b>	17
<b>Fried Calamari breaded and lightly seasoned</b> Served with a homemade cocktail sauce and salad	18
<b>Grilled garlic Frog Legs</b> The legs of six frogs grilled in a Québec garlic blossom butter	18
<b>Homemade Trout Gravlax</b> Served with dill and lemon-flavored crème fraîche mousse and croutons	19
<b>Appalachian Elk Carpaccio</b> Parmesan flakes, Guérande salt, truffle oil and marinated wild mushrooms	21
<b>Cured Meat platter</b> Prosciutto, mild Calabrese, spicy sausage and duck rillettes served with croutons, pickles, fig chutney and marinated bell peppers	25
<b>Mixed Cured Meats and Cheese platter</b> Prosciutto, mild Calabrese, spicy sausage and duck rillettes with 3 fine cheeses from Québec (Arrière-Cour, Sainte Nitouche and Le Petit Baveux) served with croutons, pickles, fig chutney and marinated bell peppers	25
<b>Sautéed Wild Mushrooms and a brown sugar caramelized Marrow Bone</b>	25

## SALADS

<b>QG Salad</b> Arcadian salad, cherry tomatoes, cucumbers, semi salted sunflower seeds, beet julienne and creamy maple dressing	<b>Small 10</b>	<b>Large 16</b>	
<b>Arugula and Cranberries</b> Fresh Québec arugula, dried cranberries, parmesan flakes, caramelized pumpkin seeds, red onion with balsamic citrus and mustard vinaigrette	<b>Small 12</b>	<b>Large 17</b>	
<b>Caesar Salad</b> Heart of romaine, maple bacon, parmesan, croutons and Québec garlic blossom	<b>Small 14</b>	<b>Large 19</b>	
<b><u>Transform your salad into a meal and add:</u></b>			
<b>Homemade trout gravlax</b>	12	<b>Duck leg confit</b>	14
<b>Chicken breast</b>	12	<b>Québec Walleye filet</b>	14
<b>5 Shrimps</b>	12	<b>Marrow bone</b>	14

## MAINS

<b>Vegan Pasta</b> Penne, crisp vegetables, mushrooms, Quebec garlic blossom, pesto and olive oil	23
<b>3 Cheese Raviolis and pulled duck from Lac- Brome</b> With a fortified Québec wine cream sauce, green beans and pulled duck from Lac- Brome	26
<b>Game Sausage from Les Bûcherons in Mont- Laurier</b> Served with QG salad and fries	30
<b>Québec Duck Leg Confit (Hudson Bay co.)</b> <b>Blueberry sauce, served with grilled vegetables and purée</b>	30
<b>Montebello Boar and Western Beef stew</b> Served as is, with potatoes, carrots and mushrooms	28
<b>Québec marinated Pork tenderloin</b> Grilled and topped with a Dijon mustard apple and onion compote, served with fries and grilled vegetables	32
<b>Blood Sausage with onions (200 gr)</b> Topped with an apple and onion compote and served with purée and grilled vegetables	34
<b>Québec Walleye Filet</b> Grilled and topped with our house beurre blanc, served with purée and grilled vegetables	35
<b>Québec Rainbow Trout Tartar</b> Greek yogurt, capers, shallots, coriander, lime and orange juice, served with fries and croutons	36
<b>Alberta Bison Tartar</b> Two mustards vinaigrette, parsley, shallots, pickles, capers and hazelnuts served with fries	38
<b>Montebello Boar Osso Bucco</b> Two mustards vinaigrette, parsley, shallots, pickles, capers and hazelnuts served with fries	38
<b>Western Beef Short Rib</b> Braised rib roast with homemade sauce served with grilled vegetables and purée	42
<b>Seafood plate</b> Shrimp and scallops in a pastis bisque sauce served with grilled vegetables and purée	46
<b>8oz Angus Western Beef Flank Steak</b> Marinated in red wine, thyme and shallots and served with a red wine sauce, fries and grilled vegetables	45
<b>10 oz Angus Western Beef Manhattan cut Strip Loin</b> Served with a red wine sauce, fries and grilled vegetables	47
<b>8 oz Alberta Bison Medallion Steak</b> Served with a red wine sauce, fries and grilled vegetables	54
<b>Dish of the moment</b> (Please ask your waiter)	<b>Market's price</b>

Taxes et service en sus. Une redevance correspondant à 3% du prix indiqué sera ajoutée sur votre facture. Cette redevance correspond au pourcentage de la contribution fixée par l'Association de villégiature Tremblant.

Taxes and gratuity not included. A royalty equivalent to 3% of the listed price will be added to your invoice. This royalty corresponds to the percentage of the contribution determined by the Tremblant Resort Association.