

Madame Chose features exciting local cuisine that showcases the work of our producers and artisans.

CHEF PATRICK DUBÉ AND HIS TEAM

TO SHARE

<i>🌿</i> Vegetable dumplings , maple-soy sweet n' sour sauce	4 pcs 9 8 pcs 17
Pork and shrimp dumplings , peanut sauce	4 pcs 12 8 pcs 23
<i>🌾</i> Tandoori chicken yakitori , lemon yogurt sauce	2 pcs 10 4 pcs 19
<i>🌿</i> Mushroom Yakitori , green onion, and tofu	2 pcs 9 4 pcs 18
<i>🌾</i> Local charcuterie platter with classic condiments	22
Add Quebec cheese 50gr +5	
<i>🌿</i> Vegan antipasti	18
Hummus, grilled vegetable purée, mushroom rillettes, olives, grilled pita, and fresh vegetables	

STARTERS

Market soup , composed daily	6
<i>🌿</i> Roasted butternut squash soup topped with L'Hercule de Charlevoix gratin	11
<i>🌾</i> <i>🌿</i> Garden salad and crisp vegetables with a roasted shallot vinaigrette	9
<i>🌿</i> Crispy parmesan polenta , tomato sauce reduction	11
<i>🌾</i> <i>🌿</i> Beet trilogy salad with yogurt sauce and a crumble of goat's cheese feta	12
<i>🌾</i> Beef tataki with long pepper crust , mushroom salad, and a ginger and lime sauce	15
<i>🌾</i> Oysters based on market availability	6 pcs 18 12 pcs 35
With cider mignonette / tomato and horseradish cocktail sauce	

Bread is available upon request, served with hummus of the day. Gluten-free bread available.

🌿 Vegetarian *🌾* Gluten-free

FROM THE SEA

Appetizer | Main

Seaweed-wrapped Gaspesian Bluefin tuna tataki	19		37
With julienned vegetables, dulse seaweed, and puffed rice chips			
Arctic char from Pisciculture de Charlevoix	15		29
Steak seared on one side with a tarragon meat jus, leek, and grilled zucchini			
Pan-seared scallops	18		35
In a cumin corn jus with roasted root vegetables and puffed quinoa			
Catch of the day	Market price		
With cauliflower couscous and a coconut - curry sauce			

FROM THE GARDEN

Spinach gnocchi			24
Honey mushrooms, oven dried tomatoes, basil, pine nuts, and parmesan			
Vegetable pot-au-feu			22
With white beans and a vegetable reduction			
Portobello mushroom, quinoa and black bean burger			19
Grilled peppers, onions, green salad and thick-cut pont neuf potatoes			
Deconstructed ravioli with noble mushrooms			24
Butternut squash, and spinach in a red wine reduction			

FROM THE FARM

Meyer AAA Beef burger with bacon			20
Aged cheddar, arugula, tomato, served with a green salad and thick-cut pont neuf potatoes			
Meyer AAA grilled flank steak			29
Caramelized onion, mushroom, and lardon compote, seasonal vegetables and thick-cut pont neuf potatoes			
Chicken breast from Viandes Bio de Charlevoix stuffed with a piperade			26
Spinach gnocchi, seasonal vegetables and a vegetable reduction			
Braised pork loin from Viandes Bio de Charlevoix			25
Natural mustard jus, roasted Brussels sprouts and a potato and celery root puree			

SIDES

Garden salad	7	Pan-roasted root vegetables	7
Sautéed noble mushrooms	9	Thick-cut pont neuf fries	6
Pan-roasted vegetables	8	Scallop (1)	5

KIDS MENU

10 YEARS OR UNDER

- 10 -

Apple juice

House made soda

Cola, almond, passion fruit,
raspberry & rhubarb

+

Market soup

 **Polenta sticks**

  **Veggies and dip**

+

 **Veggie vol-au-vent**

Chicken vol-au-vent

 **Beef stew with root vegetables**


 **Salmon fillet and vegetables**

Macaroni bolognese

+

Old-fashioned doughnut or cotton candy

 **Vegetarian**

 **Gluten-free**