

Madame Chose

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

CHEF HUGO LAVALLÉE AND HIS TEAM

STARTERS

	Market soup				7
	Composed daily				
	Lobster bisque with vanilla coral				12
🌱	Crispy parmesan polenta				12
	Salsa rosa				
	Stracciatella				16
	Dried fruits, artisanal honey, pumpkin and sunflower seeds, fresh herbs and brioche				
	Beef tataki with long pepper				18
	Mushroom salad, maple ponzu sauce				
	Vegetable dumplings				
	Citrus and soy sauce	4 pcs	10	8 pcs	18
	Pork and shrimp dumplings				
	Peanut sauce	4 pcs	12	8 pcs	23

FROM THE GARDEN

	Tofu Tempura stew				18
	Maple sap and soy vinegar sauce, kale and grilled green onion				
	Madame Saigon deconstructed spring roll salad				
	Tofu				20
	Organic lacquered pork				22
	Nordic shrimps				24
	Portobello burger				22
	Hummus, fauxmage, peppers and grilled onions				
	Uovo raviolo with mushrooms				26
	Mascarpone, perfect egg and porcini purée				

FROM THE SEA

		Appetizer		Main
🌱	Arctic char	16		30
	Zucchini tagliatelle, artichoke and sundried tomatoes, Gabrielle potatoes and reduction of red wine			
🌱	Seared scallops	21		39
	Spicy carrot juice with curry, white beans and vegetables			
	Monkfish loin wrapped in Savoy cabbage			29
	Lobster sauce, roasted King oyster mushrooms, green pea purée and fried leek			

Bread is available upon request. Gluten-free bread available.

🌱 Vegetarian 🌱 Gluten-free

FROM THE FARM

Quebec beef burger	25
Bacon jam, Cantonner cheese, fried shallots, lettuce, tomatoes, rosemary and whiskey mayonnaise	
Grilled Cornish half chicken with spices	26
BBQ sauce, creamy red coleslaw, sweet potato fries and corn cake	
Roasted duck breast from Brôme Lake and homemade duck sausage	30
Kimchi and haskap gastric	
Grilled Meyer beef steak	34
Compote of onions, mushrooms and bacon, market vegetables and pont-neuf potatoes	

DESSERTS

Old fashioned donuts	8
Caramel with fleur de sel	
Strawberry shortcake	9
Shortcake, strawberries in floral syrup, goat cheese mousse, basil gel, honey tuile	
Rhubarb and raspberry tatin	9
Vanilla ice cream	
Crème brulee and marshmallows	10
Lactose free	
Chocolate and pecan brownie	10
Half-cooked chocolate and beetroot	11
Sea buckthorn compote	

MENU ENFANT

10 YEARS OR UNDER

- 13 -

Market soup

 Polenta sticks

  Veggies and dip

+

 Veggie vol-au-vents

Chicken vol-au-vent

 Salmon fillet and vegetables

Macaroni bolognese

+

Surprise from Madame Chose

 Vegetarian

 Gluten-free