

## Set Menu

\$49

### APPETIZERS

Market soup

or

Madame Chose green salad

or

Crispy polenta with parmesan cheese

Tomato sauce and bruschetta

or

Turkey and shrimp dumplings (4)

Coconut curry sauce

.....

### DISHES

Icelandic cod steak and brandade

Sauce vierge

or

Beef cheek bourguignon

Smoked carrot purée, pickled mushrooms

or

Pork loin, maître d'hôtel butter

Braised red cabbage with bacon

or

Chickpea falafels

Labneh with za'atar, dukkah and mini pita

.....

### DESSERT

Churros with dulce de leche

+

Coffee, espresso, infusion or tea



### For the curious

In 1956, just before the Cuban Revolution broke out, I met a charming man in Havana. Thanks to him, I was able to discover the most beautiful beaches, the culture and the best restaurants in the area. He also took me to Cuban nightclubs to see his band perform. This stay was not relaxing but oh so wonderful! He offered me his favourite trumpet when I left the country.



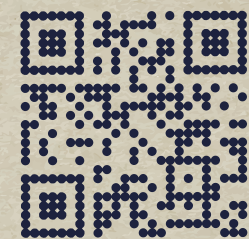
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# the NOTEBOOK of

## Madame Chose

At my place, we eat  
we drink and explor

To get into the swing of things

My world is like none other. It's full of flavours that reflect the epicurean in me, a bubbly old lady who lives to make you happy. And it all happens in my warm, charming and mysterious backyard where everything tells its own story and mine.

## to Drink



### CHÂTEAU LA BONNELLE

Saint-Émilion Grand Cru,  
Bordeaux, France,  
powerful, savoury, classic

### DINO WINE

Müller Thurgau  
Strub, Germany,  
light, fresh, lively on the palate

### MULATSCHAK, MEINKLANG

Orange, Austria,  
biodynamic, vegan,  
fun, creamy, textured

### WINE THAT F\*CKS

100% lecinaro, 12 months in barrel,  
biodynamic, vegan,  
intense, fruity, spicy

# to Eat

## Tapas

<b>Chickpea falafels</b> 🌱 Labneh with za'atar, dukkah and mini pita	17
<b>Crispy polenta with parmesan cheese</b> 🌱 Tomato sauce and bruschetta	16
<b>Maple-smoked tofu baos</b> 🌱 Red cabbage, kimchi, cilantro, ginger mayonnaise	14
<b>Panzanella salad</b> 🌱 Lemon ricotta, herb croutons and camelina oil	15
<b>Buffalo mozzarella Maciocia</b> Roasted cherry tomatoes, mustard seed pickles	24
<b>Turkey and shrimp dumplings (6)</b> Coconut curry sauce	19
<b>Icelandic cod steak and brandade</b> Sauce vierge	21
<b>Boreal salmon gravlax with Canopée gin</b> Young fir shoots, sea buckthorn sour cream	18
<b>Salmon Katsu</b> Breaded salmon sashimi, Asian-style pickled cucumber, Wafu sauce	19
<b>Octopus casserole</b> 🌱 Grilled vegetables and baba ganoush	27
<b>Nagano pork belly and scallops</b> Tangy gravy, parsnip puree and chips	24
<b>Duck confit drumsticks</b> Orange, maple and sesame glaze	16
<b>Chicken Karaage</b> Japanese fried chicken	16
<b>Cannelloni from the barnyard</b> Mornay tomato sauce	17
<b>Wagyu beef carpaccio</b> Parmesan foam, fried capers, camelina croutons	24
<b>Sliced grilled beef striploin</b> 🌱 Ô Champignon sauce	22
<b>Gerard's board</b> Cured meats, hummus, pork rillettes, olives, naan bread Extra cheese (50 g)	32 +9

🌱 Vegetarian | 🌱 Gluten free



*This canvas  
is so  
meaningful!*

During the war, it was a pleasure for me to welcome the soldiers to my large residence in order to help them to regain their strength. When they returned to the battle, the youngest of them kindly presented me with a painting inspired by my garden that I keep on display for my guests.



*Madame Chose  
honours local  
producers*

Élevages Buffalo Maciocia  
Ô Champignon  
Les Cochons tout ronds  
Ferme Orléans  
Les fines herbes par Danie  
Les mains pleines de pousses  
Vinaigrierie du Capitaine Joe  
Les viandes bio de Charlevoix  
La Fromagerie de Saint-Benoît-du-Lac

## Dishes

<b>Catch of the day</b>	Market price
<b>Butcher's choice</b>	Market price
<b>Spaghettini Carbonara</b>	26
<b>Beef burger</b> Perron cheddar cheese, Coureur des Bois maple whisky mayonnaise, bacon jam, fries and green salad	25
<b>Seafood saffron risotto</b> Organic chorizo, nordic shrimps, scallops, mussels	36
<b>Beef cheek bourguignon</b> 🌱 Smoked carrot purée, pickled mushrooms	36
<b>Pork loin, maître d'hôtel butter</b> Braised red cabbage with bacon Extra Saint-Benoit-du-Lac blue cheese (25 g)	34 +4

## Sides

<b>Market soup</b>	7	<i>Psst...</i> Bread is served upon request
<b>Madame Chose green salad</b>	7	
<b>Bowl of fries, lemon and Manchego cheese</b>	7	
<b>Saint-Benoit-du-Lac blue cheese or Tomme cheese (50 g)</b>	9	

## Desserts

<b>Churros (4) with dulce de leche</b>	6
<b>Chocolate brownie</b> 🌱	10
<b>Crème brûlée</b> 🌱	10
<b>Squash and white chocolate cookie</b>	8



*Ah, that famous soup tureen...*

This tureen is a family heirloom that brings back precious childhood memories. I was grandmother's assistant chef at the time, and it was by her side that I discovered my passion for cooking. The soup was always much better in this rabbit-shaped soup tureen!