

Table d'hôte

\$49

APPETIZERS (1 choice)

Market soup

Madame Chose green salad

Crispy polenta with Parmesan cheese
Tomato sauce and bruschetta

Turkey and shrimp dumplings (4)
Coconut curry sauce

Venison gravlax +5
Fine herbs and candied orange

MAIN COURSES (1 choice)

Tandoori cauliflower steak
Yogurt sauce and spicy chickpeas

Butternut squash ravioli
Louis d'Or cheese, pangrattato and pumpkin seeds

Arctic char
Romanesco sauce, French green peas
and ricotta-fried gnocchi

Cassoulet
Pan-fried pork loin, chicken leg confit and sausage

Thai braised beef cheek +5
Sweet potato purée and coconut
and crisp vegetable salad

DESSERTS (1 choice)

Crème brûlée of the day

Churros (3) with dulce de leche

Pot of chocolate with berry compote

Coffee, espresso,
infusion or tea



**Château
La Bonnelle**
Saint-Émilion
Grand Cru,
Bordeaux, France,
powerful, savoury,
classic

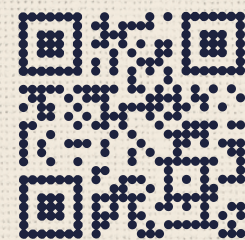
**Dino
Wine**
Müller-thurgau
Strub, Germany,
light, fresh, lively
on the palate

Plaisirs & Privilèges

Loyalty program

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and earn points with every visit;
delicious savings await you!

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the NOTEBOOK of

At my place,
we eat, we drink
and explore

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



Pépé Menaud
Gin Menaud, Xérès
Fino, sureau, menthe,
persil, lime, bitter
Burlesque

Don Pomelo
Tequila Don Julio
Blanco, Cirka Pomelo,
pamplemousse, lime,
sirop triple sec,
sirop Tonino

Madame Chose
Absinthe Balzac,
crème de menthe
Isabelle, noix de
coco, lime

Captain Spritz
Rhum épice
Captain Morgan,
Zeste, prosecco
Modello, citron,
sirop fassionola

to Eat

Tapas

Appetizers to share

Labneh and beets  	14
Roasted pistachios, boba pearls and raspberry vinaigrette	
Crispy polenta with Parmesan cheese 	16
Tomato sauce and bruschetta	
Fattoush salad 	15
Smoked hummus, sun-dried tomato, parsley, dukkha and tortilla chips	
Mushroom toast 	16
Focaccia bread with herbs and cream sauce	
Turkey and shrimp dumplings (6)	19
Coconut curry sauce	
Katsu Salmon	19
Breaded salmon sashimi and Wafu sauce	
Grilled shrimp	19
Sriracha, sesame, garlic and chipotle cocktail sauce	
Seared tuna 	21
Celeriac remoulade, wasabi mayonnaise and orange	
Salmon tartar	21
Sesame	
Hokkaido scallops (3)	23
Corn sauce, leek drop and herb oil	
Karaage	16
Japanese fried chicken	
Duck foie gras crème brûlée	18
Toast	
Korean kogo (2)	13
Spiced mustard	
Coffee beef tataki 	22
Pan-fried mushrooms	
Venison gravlax 	21
Fine herbs and candied orange	

Dishes

Tandoori cauliflower steak 	25
Yogurt sauce and spicy chickpeas	
Butternut squash ravioli 	27
Louis d'Or cheese, pangrattato and pumpkin seeds	
Seafood chowder	32
Clams, shrimps, mussels, octopus and Hokkaido scallop	
Arctic char	36
Romanesco sauce, French green peas and ricotta-fried gnocchi	
Salmon tartar	31
Sesame	
Black pudding	27
Pearl onions with blackcurrant syrup, apple butter and roasted hazelnuts	
Périgourdine salad	32
Torchon-style duck foie gras, gizzards confit and smoked duck breast	
Cassoulet	32
Pan-fried pork loin, chicken thigh confit and sausage	
Beef burger	25
2-year-old Perron Cheddar cheese, bacon jam and Coureur des Bois mayonnaise	
Beef cutlet	39
Pepper sauce	
Thai braised beef cheek	39
Sweet potato and coconut purée and crisp vegetable salad	

Psst...


Bread is served upon request

Sides

Market soup	7
Madame Chose green salad	7
Bowl of fries, Perron Cheddar and lemon	7
Extra grilled shrimps (3)	8
Cheese of the day (50 g)	9
Hokkaido scallops (2)	10
Extra noble mushrooms	10
Duck foie gras au torchon (25 g)	15



Desserts

Churros (4) with dulce de leche	7
Crème brûlée of the day 	10
Pouding chômeur au Coureur des Bois	9
Lemon pie	10

Madame Chose honours local producers

Ô Champignon
Pisciculture de Charlevoix
Les fines herbes par Daniel
Les mains pleines de pousses
Brin-Nature
Vinaigrierie du Capitaine
Première Moisson
Les viandes bio de Charlevoix
Ferme Gaspor
Fromagerie Perron
Fromagerie du Presbytère

 Vegetarian |  Gluten-free

Pearl

While digging through my old drawers, I found a pearl necklace that reminded me of the lively evenings of my childhood. Each pearl, smooth and lustrous, holds a story of friendship and laughter shared around my table. Today, this necklace adorns the decor, carrying with it the memories of a time when every meal was a feast of happiness.

Camera

This old camera captures much more than images: it has captured precious moments of my life filled with nostalgia and happiness. Each click of the shutter tells a story, frozen in time, like an echo of the treasured moments I have lived and cherished.

Mysterious mix

This green preparation, carefully preserved, is a secret of my family recipe. Each drop of this mysterious blend, holding memories of care and growth, infuses my garden with a touch of magic, making every bloom even more dazzling.