DOMAINE DE L'ANGE-GARDIEN

Our Table d'Hôtes

SALADS

Caesar salad

Mesclun salad, served with Brie and strawberries Mesclun salad, served with cranberries and maple sugar pecans, Garden salad

Spinach salad, served with Brie and strawberries Many dressings available

SOUPS

Vegetable soup Cream of vegetable Cream of broccoli Cream of pumpkin

Bicolour cream (add \$ 1.50 p.p.)

Cream of leek Cream of mushroom Cream of carrot

Cream of squash and apple

MAIN COURSES

| Calvados pork tenderloin served with caramelized apples | \$29.95 | |
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| Spinach and Brie pork tenderloin | \$29.95 | |
| Whiskey and bacon-roasted rack of pork | \$29.95 | |
| Greek chicken brochette | \$29.95 | |
| Maple Lacquered chicken breast | \$35 | |
| Italian marinated chicken breast | \$34 | |
| Cordon Bleu chicken breast | \$34 | |
| Shrimp or chicken fettuccine Alfredo | \$36 | |
| Canadian walleye filet | \$38 | |
| Maple and ginger-lacquered salmon filet | \$38 | |
| Pinot Noir Filet mignon | \$44 | |
| Buffalo medallion with its red wine reduction | \$48 | |
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Vegetarian dishes

| Fettuccine Alfredo | \$24 |
|------------------------------|------|
| Quinoa Squash (vegan option) | \$24 |
| Spinach Pocket | \$24 |

Duck breast in its maple and ginger reduction

Please note: For two choices of main courses, add \$ 2.50 p.p. For three choices of main courses, add \$3.50 p.p. Four choices, add \$4.50 p.p.

Taxes et service and not included and prices can change without notice



DOMAINE DE L'ANGE-GARDIEN

Our Table d'Hote

Rice and Potatoes

Pilaf rice
Greek-style potatoes
Baked potato
(all dressed add \$0.75 p.p.)
Mashed potatoes purée
New baby potatoes with fine herbs
Garlic mashed potato purée
Parisian potatoes
(add \$ 1.50 p.p.)
Dauphinois potatoes
(add \$ 3.25 p.p.)
Glazed sweet potatoes

Vegetables

(add \$1.50 p.p.)

Carrot and turnip
Yellow and green beans
Farmer's carrots
Country corn mix
Sauteed vegetables

Pearl carrots Broccoli and cauliflower Parsnip

Brussels sprouts

DESSERTS

Chocolate mousse

Chocolate mousse mixed berry coulis and maple yogurt
Vanilla cake à la mode, served with hot maple cream fudge
Chocolate or sucre à la crème cream puffs
Chocolate or vanilla or carrot or black forest cake
Assorted pies: sugar, strawberry, raspberry, blueberry and raisin
Crêpe stuffed with caramelized apples or mixed berries
Brownie à la mode, with hot maple and salted caramel
Lemon or blueberry or raspberry cheese cake verrine

Fruit salad
Maple mousse
Strawberry sorbet
Apple granita (alcoholized)
Strawberry shortcake (in season)
Crème brulée (add \$ 1.00 p.p.)
Pecan pie (add \$1.00 p.p.)
Cheese cake (add \$ 2.00 p.p.)