



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 \$ 2.00 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 | \$31 |
| Spinach and Brie pork tenderloin | \$31 |
| Whiskey and bacon-roasted rack of pork | \$31 |
| Greek chicken brochette | \$31 |
| Pork Osso buco with house marinade | \$35 |
| Maple Lacquered chicken breast | \$36 |
| Italian marinated chicken breast | \$35 |
| Cordon Bleu chicken breast | \$36 |
| Shrimp or chicken fettuccine Alfredo | \$36 |
| Canadian walleye filet | \$38 |
| Beef confit with house BBQ sauce | \$38 |
| Maple and ginger-lacquered salmon filet | \$41 |
| Pinot Noir Filet mignon | \$45 |

Vegetarian dishes

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

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'Hôte

SIDE DISHES

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
Dauphinois potatoes
(add \$ 3.25 p.p.)
Glazed sweet potatoes

Vegetables

Carrot and turnip	Broccoli and cauliflower
Yellow and green beans	Parsnip
Farmer's carrots	Brussels sprouts
Country corn mix	
Sauteed vegetables <i>(add \$1.50 p.p.)</i>	



DESSERTS

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 with hot maple and salted caramel and raspberries
Lemon or blueberry or raspberry cheese cake verrine

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

