

OUR STARTERS

CHEF'S SPECIAL APPETIZER		\$\$
MIXED FIELD GREENS		6
Vinaigrette à la Blanche de Chambly		
HARVEST SOUP		6
WARM SALAD		14
Seared scallop and home-smoked salmon		
FRENCH ONION SOUP		8
Cru du Clocher cheese gratin, essence of Blanche de Chambly		
BOBINES SMOKED TROUT « TARTARE »		13
With a sliced scallop from our smokehouse		
POW WOW, HOMEMADE NATIVE SPECIALTIES		15
(Bison jerkey, smoked duck breast, pemmican, smoked salmon, matamek, cornbread and native salad)		
RAFTMAN PLATE, HOMEMADE COLD CUTS		12
(Chicken liver mousse, duck rilette, smoked ham and duck breast)		
SEARED FOIE GRAS FROM PALMEX FARM,		19
« Neige » ice cider deglazed apples		
SMOKED BEEF FLANK « TARTARE»	appetizer	16
With Saskatoon berries	main course	28

OUR MAIN COURSES

TABLE d'HÔTE FORMULA (EXTRA : 8)

ADD: A HARVEST SOUP OR A MIXED GREEN SALAD,
THE CHEF'S DESSERT SELECTION, AND COFFEE, TEA OR HERBAL TEA

CHEF'S CREATION (ask your waiter)	\$\$
ATLANTIC SALMON STEAK WITH ITS CRISPY SKIN, Variegated rice and corn, velouté sauce à la Blonde de Chambly	22
DUCK BREAST FROM PALMEX FARM, On a bed of barley and dried fruit, wild tea sauce à la Raftman	24
ORGANIC CHICKEN BREAST FROM LA FERME D'AMOURS, Sliced apples and creamy leeks, Michel Jodoin's apple juice sauce	20
DUCK LEG CONFIT FROM PALMEX FARM, On a white coco bean stew à la Don de Dieu	19
BALLOTINE OF GUINEAFOWL FROM SABINOISE FARM, Seared foie gras, oyster mushroom sauce à la Fin du Monde	31
HOMEMADE TRAPPER SAUSAGES, Beer caramel	19
BISON SIRLOIN, Bone marrow, cooking juices à la Noire de Chambly	32
MAGDALEN ISLANDS' CHOWDER, Seafood bouquet	22
VENISON STEAK AND FÊTARD CHEESE, Saskatoon berry and Maudite sauce	32
BEEF FLANK STEAK FROM OUR SMOKEHOUSE, Onion jam and peppercorn sauce à la Trois-Pistoles	28
PIG TROTTER DES ARDENNES, Mini meat pie, meatball stew and homemade ketchup	23
VEGETARIAN SPECIAL (Chef's inspiration, ask your waiter)	16

Add to your plate...

Sautéed button mushrooms	4
Cheese (Goat, Blue or Fêlard) (25g)	4
Seared foie gras (50g)	9
Grilled garlic shrimps (3)	5
Seared scallops (3)	8
Home-smoked salmon (25g)	4
Today's grilled vegetables	4
Today's potatoes	4
Beer infused coco bean stew	4

FINE QUEBEC CHEESE

THE TRIO	10
THE SEXTET	17

Accompanied by the Chef's garnishes

HOMEMADE DESSERTS

SEASONAL DESSERT	\$
CHOCOLATE MARQUISE	7
QUEBEC SUGAR PIE	7
MAPLE SYRUP AND MAUDITE BREAD PUDDING	6
CRÈME BRULÉE, MAPLE CRUSTED	8
CUP OF FRESH FRUITS AND COULIS À L'ÉPHÉMÈRE	6

COFFEES

COFFEE, TEA OR HERBAL TEAS	2.50
ESPRESSO	3.50
CAPPUCCINO, CAFÉ LATTE	4.00
SPIKED COFFEES	8.00