



Brunch Menu

2019

FOR STARTER

Pastries & Chocolatines


...

Mango and fruit passion smoothie with walnuts and maple granola

AND THEN

Hot smoked local rainbow trout with pink quinoa, capers, radishes, marinated onions, fennel, yellow beets and fresh dill  



Or

Local exotic mushrooms, goat cheese and butternut squash served in a puff pastry with an arugula salad 

Or

Crepes stuffed with ham and melted cheese from Compton with local maple sauce

Or

Breakfast casserole consisting of eggs, chipotle peppers, potatoes, spinach, asparagus and smoked duck breast from Lake Brome  

AND YET AGAIN

Custard tart with fresh fruits

Coffee, tea, herbal tea

... ..

KIDS UNDER 12 FOR STARTER

Pastries & Chocolatines

...

Mango and fruit passion smoothie with walnuts and maple granola

AND THEN

Crepes stuffed with ham and melted cheese from Compton with local maple sauce

AND YET AGAIN

Chocolate mousse

 Lactose free  Gluten free  Vegetarian  Vegan

You must confirm your menu minimum 7 days prior the event



Lunch Menu


2019

FOR STARTER


Summer – Farro salad, with grilled corn and fresh seasonal vegetables 

Fall – Tomato Soup 


AND THEN

Chicken breast stuffed filled with feta cheese, spinach, sundried tomatoes, butternut squash, eggplant and zucchini 

Or

Corn pesto-crusting rainbow trout served with black beans and red peppers, sautéed potatoes and vegetables 

Or

Asian style crepes stuffed with Lake Brome duck, pickled mint and cucumber salad 


Or

Beef macreuse with potato puree, caramelized onions and baby carrots 


Or

Local exotic mushrooms, goat cheese and butternut squash served in a puff pastry with an arugula salad 

Or

Tempeh and vegetable stir fry served with rice noodles and satay sauce 

AND YET AGAIN

Tiramisu dessert served in a chocolate cup 

Or

White chocolate cup filled with pastry cream with fresh raspberries and a raspberry coulis 

Coffee, tea, herbal tea

... ..

KIDS UNDER 12 FOR STARTER

Cheese sticks and vegetables

AND THEN

Three Cheese tortellini gratiné with tomato & basil sauce, with salad and parmesan cheese

or

Chicken skewers with sweet potatoes fries, salad

AND YET AGAIN

Chocolate mousse

 Lactose free  Gluten free  Vegetarian  Vegan


You must confirm your menu minimum 7 days prior the event




Lunch Express Menu

2019

FOR STARTER

Chicken breast stuffed filled with feta cheese, spinach, sundried tomatoes, butternut squash, eggplant and zucchini 


Or

Corn pesto-crusting rainbow trout served with black beans and red peppers, sautéed potatoes and vegetables 


Or

Tempeh and vegetable stir fry served with rice noodles and satay sauce 

AND THEN

Tiramisu dessert served in a chocolate cup 

Or

White chocolate cup filled with pastry cream with fresh raspberries and a raspberry coulis 

Coffee, tea, herbal tea

... ..

KIDS UNDER 12

FOR STARTER

Cheese sticks and vegetables

AND THEN

Three Cheese tortellini gratiné with tomato & basil sauce, with salad and parmesan cheese

or

Chicken skewers with sweet potatoes fries, salad

AND YET AGAIN

Chocolate mousse

 Lactose free  Gluten free  Vegetarian  Vegan

You must confirm your menu minimum 7 days prior the event



Dinner Menu

2019

FOR STARTER

Chicken satay skewers with Asian salad  

Or

Basil bruschetta with locally grown tomatoes and feta cheese


Or

Tuna tartare, lime, Wafu sauce, croutons 

AND THEN

Red tuna in a green curry sauce, Asian vegetables with miniature potatoes from Québec  

Or

Kangaroo filet au jus served roasted with root vegetables with garlic and spinach 


Or

Flank steak au jus with potato puree and broccolini 

Or

Guinea fowl breast with risotto, red beets and asparagus 


Or

Local exotic mushrooms, goat cheese and butternut squash served in a puff pastry with an arugula salad 

Or

Tempeh and vegetable stir fry served with rice noodles and satay sauce 

AND YET AGAIN

Tiramisu dessert served in a chocolate cup 

Or

White chocolate cup filled with pastry cream with fresh raspberries and a raspberry coulis 

Coffee, tea, herbal tea

... ..

KIDS UNDER 12 FOR STARTER

Cheese sticks and vegetables

AND THEN

Three Cheese tortellini gratiné with tomato & basil sauce, with salad and parmesan cheese

or

Chicken skewers with sweet potatoes fries, salad

AND YET AGAIN

Chocolate mousse



Lactose free



Gluten free

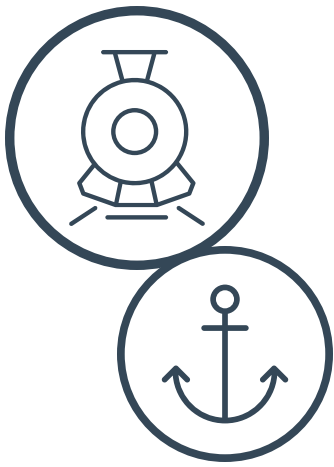


Vegetarian



Vegan

You must confirm your menu minimum 7 days prior the event



Train-Boat Menu

2019

FOR STARTER


Amuse bouche

AND THEN

Summer – Tomato gazpacho with cheese twist

Fall – Cream of cauliflower soup 

AND YET AGAIN

Chicken breast stuffed filled with feta cheese, spinach, sundried tomatoes, butternut squash, eggplant and zucchini 

Or

Corn pesto-crust rainbow trout served with black beans and red peppers, sautéed potatoes and vegetables 

Or

Asian style crepes stuffed with Lake Brome duck, pickled mint and cucumber salad 


Or

Beef macreuse with potato puree, caramelized onions and baby carrots 

Or

Local exotic mushrooms, goat cheese and butternut squash served in a puff pastry with an arugula salad 

Or

Tempeh and vegetable stir fry served with rice noodles and satay sauce 

FINALLY

Chef's choice dessert

Coffee, tea, herbal tea

... ..

KIDS UNDER 12 FOR STARTER

Cheese sticks and vegetables

AND THEN

Three Cheese tortellini gratiné with tomato & basil sauce, with salad and parmesan cheese

or

Chicken skewers with sweet potatoes fries, salad

AND YET AGAIN

Chocolate mousse

 Lactose free  Gluten free  Vegetarian  Vegan

You must confirm your menu minimum 7 days prior the event