

## Entrees

Mushroom veloute, coffee crumble and ceps powder

❖ Salmon gravlax, seabuckthorn gel and sour cream with vodka.

❖ Smoked duck breast carpaccio, foie gras snow, pear chutney and liver mousse.

❖ Lac-Brome Duck foie gras cutlet, demi-glazed reduction, red wine and pink vinegar poached apple, pear purée Namandier



## Main dishes

### Vegetarian

Wild mushroom risotto Balconville style black tincture, mascarpone cheese and Argan oil

### Game

❖ Deer's medallion, forest sauce, Sweet potato purée Mejhoul date and seasonal vegetables.

### Beef

❖ Beef tenderloin, foie gras sauce, mashed potatoes with olive oil and seasonal vegetables.

### Brome lake duck

❖ Duck leg confit, camerise sauce, celery root tartare.

### Catch of the day

Fish or shellfish cooked according to the inspiration of our chef.



## Desserts

### Iced parfait

Raspberry mousse and coco milk iced parfait

### Creamy chocolate

Creamy chocolate, white chocolate mousseline, chocolate and coffee mousse, crushed pralines.

### Crème brûlée

*Orange Blossom crème brûlée, almonds crumble*

\* Menu subject to change without notice

**Executive Chef**  
Badr BOURABAA

*La Bourse d'ulac*