

DUCHESNAY

Table d'hôte

BISTRO-BAR LE QUATRE-TEMPS

OUR 4 COURSE TABLE D'HÔTE | \$41,95

Your choice of appetizer | soup or salad | choice of main course | dessert | coffee or tea

APPETIZERS

TROUT PROSCIUTTO

Our home-made trout gravlax with ouzo, sweet potato churros, mint and pomegranate raita and home-style pickles

CHEESE MELT

Melting Grondines cheese enhanced with Jodoin apple cider, smoked pork jowl, red berry puree made with a local blackcurrant liquor from Cassis Monna et Filles and smoked balsamic caramel

RISOTTO 'À LA FLORENTINE'

Arborio rice flavoured with our home-made spinach and black garlic pesto, pine nuts, Cendré de Lune cheese from Alexis de Portneuf and squid inked focaccia bread

HOME-MADE TERRINE

Old style pork terrine with ham and foie gras, festive cranberry and kumquat sauce served with a flaxseed crostini topped with olive oil and thyme

'BOURGUIGNON' STYLE TARTAR

Finely diced beef, mushroom enhanced mayonnaise, Burgundy wine jelly, dried onions and Pancetta chips

2ND COURSES

SOUP

Fresh vegetable cream soup, seasonings

SALAD

Field greens, beet and carrot ribbons topped with our house dressing

CHOWDER

Three onion chowder, red ale beer, red wine, fresh thyme and Cantonier cheese gratin | \$4 extra

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MAIN COURSES

DUCK PASTA

Home-made raviolis pasta stuffed with mushrooms, dried tomatoes, goat cheese and braised duck, finished with a delicious shallot and white wine cream sauce

SALMON

Manhattan style salmon, warm creamy leeks, served with an organic violet rice cake and its ancient smoked salmon, red beet and horseradish sauce

BEEF TENDERLOIN (7OZ)

AAA Angus beef medallion coated with parsley and garlic, grilled cauliflower, St-Raymond cheese melt, potatoes and our delicious red wine merchant sauce | \$16 extra

POULTRY

Slow cooked drummets and wing chicken supreme in a delicious tarragon butter, caramelised shallots spaghetti squash and a creamy foie gras sauce

ELK

Elk flank steak grilled to your liking, red cabbage and red wine puree, garlic and rosemary candied vegetables finished with a pepper and Brandy sauce | \$6 extra

TARTIFLETTE

Poached shrimps, roasted scallops, crafted chorizo from Croque Cochon, local Ratte potatoes from Orleans Island, smoked yellow onions and peppered Raclette cheese

PORK OSSO BUCCO

Braised pork shank from Du Breton farms, grilled carrot puree, roasted parsnip salpicon served with its tomato and sage flavoured cooking juices

DESSERT

Served with a fresh infused coffee, tea or an herbal tea

DUCHESNAY

À la carte

BISTRO-BAR LE QUATRE-TEMPS

BISTRO CAESAR SALAD | \$8

Romaine lettuce, bacon, croutons, Asiago cheese, creamy dressing

SOUP OF THE DAY | \$5

Daily inspiration

FRENCH FRIES | \$5

Basket of French fries, home-made mayonnaise

CHIPS | \$5

Basket of homemade chips, home-made mayonnaise

CHEF'S SALAD | \$6

Lettuce, crunchy vegetables, dried tomato and oregano house dressing

CHOWDER | \$9

Three onion chowder, red ale beer, red wine, fresh thyme and Cantonier cheese gratin

MELTING CHEESE | \$10

Melting Grondines cheese enhanced with Jodoïn apple cider, smoked pork jowl, red berry puree made with a local blackcurrant liquor from Cassis Monna et Filles and smoked balsamic caramel

BBQ CHICKEN WINGS | \$8

Chicken wings (6) with BBQ sauce

HOUSE TERRINE | \$9

Old style pork terrine with our home-made ham and foie gras, cranberry and kumquat sauce

CALAMARI | \$12

Fried calamari, organic garlic flower and basil mayonnaise

SMOKED SALMON | \$13

Homemade smoked salmon, capers, red onions, olive oil, baby sprouts

NACHOS | \$13

Corn chips, hot peppers, black olives, green onions, Mozzarella cheese, salsa, sour cream

Extra guacamole + \$3

Extra Tex-Mex chicken + \$5

PLATTER FOR 2

Meat lovers | \$21

House terrine (2 flavours), smoked duck, local dried sausage, vegetable confit, croutons

Cheese lovers | \$21

Cheese marbles, local Grondines cheese, Alexis de Portneuf cheese, vegetable confit, croutons

Mixed | \$23

House terrine, smoked duck, local cheese (2), vegetable confit, croutons

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A la carte

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THE BISTRO'S POUTINE | \$13

Fries, Bordeaux house sauce, cheese curds

BURGER | \$16

Beef burger, Suisse cheese, bacon flavoured mayo, lettuce and tomato, crispy fries

BOLOGNESE PASTA | \$17

Meat linguine, Mozzarella cheese gratin

QUATRE-TEMPS SALAD | \$18

Fresh lettuce, Tex-Mex chicken, olives, marinated peppers, guacamole, crunchy chickpeas finished with a dried tomato and oregano dressing

SHRIMP PASTA | \$19

Linguine, shrimps, leek, dried tomatoes, parmesan and fresh cream

FISH N'CHIPS | \$22

Beer breaded cod, warm seasoned chips, tartar sauce and salad

TARTAR | \$22

Fresh and smoked salmon tartar, coriander and lime mayonnaise, vegetables, garden salad and crispy fries

VEAL LIVER | \$23

Roasted milk-fed veal liver deglazed with raspberry vinegar, fresh cream, potatoes and the season's vegetable

RIBS | \$24

Slow cooked pork ribs in a Far West marinade, crispy fries and a garden salad

BEEF SIRLOIN STEAK (8OZ) | \$30

Beef sirloin steak grilled to your convenience, pepper and brandy sauce, in season vegetables and crispy fries

BEEF TENDERLOIN (7OZ) | \$37

AAA Angus beef medallion grilled to your convenience, coated with parsley and garlic, grilled cauliflower, potatoes and our delicious red wine merchant sauce

VEGAN CASSOULET | \$20

Lentils cassoulet, eggplant, pearl onions, mushrooms, oriental spices and coco milk