




La Tablee
AU CHALET
 EN BOIS ROND



CHEF AT THE COTTAGE MENU 2022



MISES EN BOUCHE

3 bites of our chef's selection | | \$9.75

Tasting tray for 2

Included 2 Alexis de Portneuf cheeses, 2 Deli meats from la Boucherie des Chefs and bread from the region and confit | \$19.00

APPETIZERS

Reinvented Cheese Fondue

From the region, with white wine, and Calabrese sausage, apple and toast | \$13.00

Blueberry and Boar Pogo

Served with its fine herbs mayonnaise | \$13.00

Beef AAA Carpaccio

Fried capers, parmesan cheese shavings, arugula and virgin olive oil drizzle | \$14.00

Asian-style Chicken Skewers

Crispy, ginger flavour | \$13.00

Atlantic Salmon Gravlax

Gin-cured, fennel confit, and cedar gelée | \$15.00

Albacore Tuna Tartare

Local honey and roasted almonds, arugula and ravigote sauce | \$17.00

Maple syrup Fried Scallops

Served on smoked bacon slice and young shoots | \$17.00

TROU NORMAND

Apple Granita

Sea buckthorn and Québec gin | \$6.00

Maple Granita

Quebec rhum and lemon confit | \$6.00

SOUPS

Brocoli and Cheddar Cream | \$6.50

Butternut Squash Soup | \$6.50

Shellfish Bisque | \$6.50

MAIN COURSES

Duck Leg Confit

Fine herbed shredded vegetables, bacon and old Cheddar potatoes, maple duck reduction | \$35.00

Fancy Pasta of Chef's Selection | \$33.00

Walleye Filet

Served with Quebec mushroom risotto, white butter sauce, capers and fried parsnip | \$33.00

Grain-fed Chicken Drumstick

Stuffed with calabrese and Alexis de Portneuf Friulano cheese, Île d'Orléans Gabrielle potatoes with duck fat and fine herbs, and leek oil | \$35.00

Elk Medallion Steak

From the Jean-Luc Bédard farm, St-Raymond cheeses, potato and celeriac puree, Asparagus bundle, porto sauce, Pleurotes mushrooms of the Cottage | \$39.00

Canadian Beef Filet Mignon*

Served with a two-potato gratin, seasonal vegetable juliennes with bordelaise sauce | \$39.00

***Extra Tiger Prawns**

Available only with the Filet Mignon | \$10.00

DESSERTS

Revisited Apple Crisp

Coureur des Bois Sauce | \$9.50

Chocolate Marquise

Crème anglaise à l'érable | \$9.50

Crème brûlée

Served with strawberries and white chocolate | \$9.50

Flambé Coffee

Chic Choc rhum, Sortilège whisky | \$9.50

Cheese Platter

Alexis de Portneuf for 2 (60g total) served with croutons and nut assortment | \$16.00

HOME-MADE BREAD

All our meals are served with our delicious home-made bread.



KIDS MENU

Soup | \$3.00

Meat Lasagna

Salad on the side | \$10.95

Italian Spaghetti | \$10.95

Dessert

3 small profiteroles | \$6.25

CHEF AT THE COTTAGE & MEAL SERVICE

For 4 or 5 people | \$350 + taxes

For 6 to 8 people | \$275 + taxes

For 9 to 19 people | \$375 + taxes

For 20 to 40 people | \$550 + taxes

Additional fees for service to a group of children

Presence of 5 to 9 children | \$50 + taxes

Presence of 10 to 19 children | \$100 + taxes

CONDITIONS

Service fees (15%) and taxes are not included. Menu and prices are subject to change. Reservation required at least one week in advance. Single menu only. A minimum of 3 courses is required including 1 main course.

**We take into consideration food allergies and intolerances. They must be declared at least one week in advance. Au Chalet en Bois Rond is not responsible for any omission in this regard and fees could be charged if the deadline is not respected.*

PAYMENT TERMS

50% on reservation. Final payment on arrival with the balance of the cottage.

IN CASE OF CANCELLATION / MODIFICATION

Following the reservation: a cancellation fee of 10% is required, the balance will be refunded. At one week's notice: your deposit is non-refundable. At less than one week's notice: a reduction of the foreseen number of guests is non-refundable, an increase of the number of guests may be possible according to availability. To be confirmed depending on the case.