

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

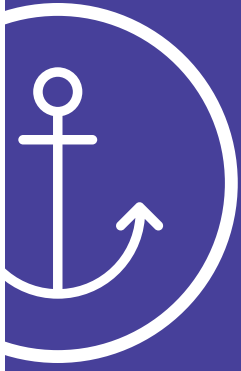
Crepes stuffed with ham and melted cheese from Compton with local maple sauce

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 – Tomato gazpacho with cheese twist

Fall – Cream of cauliflower soup 

AND THEN

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 

AND YET AGAIN

Royal Palace - Chocolate mousse served on a praline and hazelnut cracker

Or

Crumbled apple and caramel tartelette made from locally grown apples

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

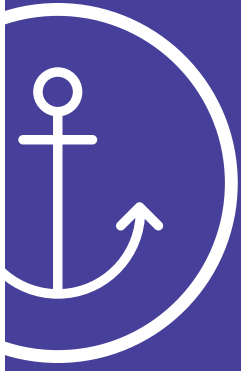
Chicken skewers with sweet potatoes fries, salad

AND YET AGAIN

Chocolate mousse

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Dinner Menu

2019

FOR STARTER

Salmon tartare with sesame and ginger and homemade croutons 

Or

Flat bread with prosciutto, three cheeses and caramelized onions


Or

Mushroom stew with snails and Abbaye St-Benoît blue cheese served in a puff pastry

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

Royal Palace - Chocolate mousse served on a praline and hazelnut cracker

Or

Crumbled apple and caramel tartelette made from locally grown apples

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

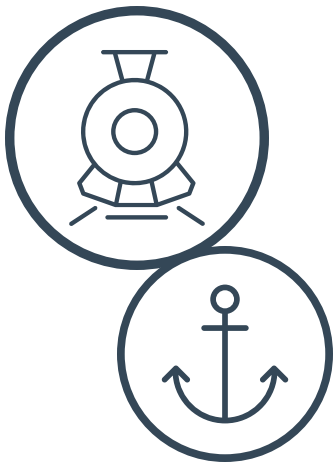
Chicken skewers with sweet potatoes fries, salad

AND YET AGAIN

Chocolate mousse

 Lactose free  Gluten free  Vegetarian  Vegan

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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