



Dinner Menu 2020

FOR STARTER

Local mushroom and bacon tartlet, green salad (NF)

Coconut soup infused with kaffir lime leaves, smoked local trout and sautéed vegetables (LF, GF, V, NF, EF)

AND THEN

Quebec pork osso bucco, mashed potatoes, seasonal vegetables, jus sauce (GF, LF, NF, EF)

Or

Confit Brome Lake duck leg, root vegetables, spinach and peach sauté, jus sauce (GF, LF, NF, EF)

Or

New Brunswick salmon fillet, green pea risotto, seasonal vegetables (GF, LF, NF, EF)

Or

Tofu and grilled seasonal vegetables sauté, rice noodles, Asian sauce (GF, LF, NF, V, EF)

AND YET AGAIN

Chocolate fondant, strawberry coulis

Or

Quebec apple tartlet, fruit coulis

Coffee, tea, herbal tea

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KIDS UNDER 12

FOR STARTER

Cheese sticks and vegetables

AND THEN

Three-cheese tortellini au gratin, tomato and basil sauce, with aragula and parmesan salad

AND YET AGAIN

Chocolate mousse

LF, lactose free / GF, gluten free / NF, nut free / V, Vegan / EF, egg free

You must confirm your menu minimum 7 days prior to the cruise.