



Group Menu

**Groups of less than 55 guests : Choice of 6 main course meals available*

**Group of 55 guests and more: Choice of 5 main course meals available*

Your 4 choices of appetizers included in each group menu

Caesar Salad with chips of smoked pancetta

Baby tomatoes Salad

Homemade Soup of the day

Fine tomato and parmesan tartlet

Additional choices with supplement

- *Shrimps with a light avocado and lime sauce*
- *Seared Foie Gras with ice wine and honey flavoured with truffle*

Your choices of main courses

Meats on the grill

All of our meat cuts are served with potatoes garnished with fine herbs and vegetables

8 oz Filet mignon "Certified Angus Beef"

Filet mignon Henri IV

8 oz filet mignon "Certified ANGUS Beef" with seared foie gras, grilled Portobello mushroom

14 oz New York Steak "Certified Angus Beef"

15 oz « Dry Aged » Rib Eye

15 oz grilled Rib Eye steak "Certified ANGUS Beef", aged on the bone, in house for 46 days

20 oz Rib Steak "Certified Angus Beef"

Rack of Lamb with a fresh mint sauce

Cornish Hen basted in a fine herb butter

Fishes

Our fish is served with rice and vegetables

Pacific wild salmon

Black Sea bass with grilled peppers

Salads

Marinated Beef & Salsify Salad

Smoked Trout Salad

Pasta

Linguini with a homemade tomato sauce with marinated and grilled eggplant

Penne with chicken and roquette

Three chocolate mousse cake

Coffee, tea and herbal tea

Menu valid until December 15th, 2008

*Our chef can personalized
your group menu with
pleasure!*

*Our Bistro de La Forge is
also available to welcome
groups and a menu can be
created upon request.*



Hors d'œuvres

Cold

1. *Smoked salmon on pumpernickel bread*
2. *Classic Shrimp cocktail*
3. *Brushetta (sun dried tomatoes and fresh basil)*
4. *Olive tapenade on a crouton*
5. *Porto chicken pâté*

Hot

1. *Spanakopita (mini pastry filled with spinach and feta)*
2. *Goat cheese and grilled pepper quiche*
3. *Garlic escargot in a mini tart*
4. *Tempura Giant Shrimps*

Other suggestions

1. *Foie gras mousse on crouton*
2. *Tuna tartar served on an endive*
3. *Cherry tomatoes stuffed with blue cheese*

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