

LE VOILIER

TABLE D'HÔTE

3-COURSE MENU • \$ 49

APPETIZERS

Potage of the moment

Chef's inspiration

Octopus

Hummus, olive, confit lemon, fried chickpeas, mint and parsley

Eggplant 

Tahini, câpre, menthe, sésame

Crunchy salad 

Cucumber, radish, cherry tomato, homemade vinaigrette

MAIN COURSE

Gemelli 

Du Versant mushrooms, spinach, Ricotta cheese

Bavette Angus Meyer

Purée pommes de terre, radis au beurre, asperges, sauce érable, vin rouge et thym

Chorizo stuffed chicken

Gnocchi, Jerusalem artichoke, roasted shallot, Brussels sprouts, Grand Veneur sauce

Salmon

Red cabbage compote, celery, parsnip, creamed Beurre Blanc, green oil

DESSERTS

Crème brûlée

Crispy Chou



Vegetarian option



Vegan option

*Taxes and services not included.