

Restaurant Lac aux Bleuets

In house chef

Order 72 hours in advance

Menu for 4 people or more

\$70 plus taxes/person

(The same menu choice will apply to each guest)

Summer 2008

Cream of seasonal vegetables

Or

Spring salad with pine nuts, balsamic vinegar

Duck filet with chanterelle and blueberries

Or

Grilled lamb filet, rosemary sauce

Or

Rabbit leg stuffed with a mushroom duxelles

Or

Salmon Filet with pesto and tomatoes confit

*All these dishes are served with vegetables and a choice of;

Mashed potatoes

Or

Gratins dauphinois

Or

Fresh pastas

Cadix black chocolate mousse cake

Or

Vanilla crème brûlée

Applicable taxes

Restaurant Lac aux Bleuets

In house chef

Order 72 hours in advance

Menu for 2 persons or more

\$98 plus taxes/person

(The same menu choice will apply to each guest)

Summer 2008

Soup of the day

Or

Spring salad with pine nuts, balsamic vinegar

Salmon marinated in maple sauce,
served with a julienne of white beetroot and a hint of garlic

Grilled beef Filet AAA (10oz), green Madagascar pepper and blueberry sauce

Or

Grilled milk veal rib (16oz) with basil pesto, wild mushroom sauce

Or

Chilean sea bass roasted in a coffee crust, Noilly Prat cream

Or

Whole red snapper in a salt crust, white butter and fresh chive

Or

Roasted rack of lamb in a Meaux mustard crust, rosemary and citrus sauce

*All these dishes are served with vegetables and a choice of;

Mashed potatoes

Or

Gratins dauphinois

Or

Fresh pastas

Or

Pilaf rice

Desserts Trilogy

Taxes applicables