

## GROUP MENU

3 COURSE MEAL



## APPETIZER

### HOUSE SALAD

Salad accompanied by vegetables and balsamic vinaigrette

## MAIN COURSE

Meals are served with seasonal vegetables and potato purée

### SALMON FILLET

A salmon steak with maple and mustard sauce

### BEEF CHEEK

A piece of beef cooked very slowly. Accompanied by a sauce made with shallots, local beer and pepper

### POULTRY OF THE DAY

A succulent chicken breast grilled to perfection and adorned with a rich wild mushroom sauce

## DESSERT

### TRIPLE CHOCOLATE FUDGE

50\$/PERSON (25\$/CHILD)

\*TAXES AND SERVICE FEE NOT INCLUDED

**COLD BITES ARE  
AVAILABLE UPON  
REQUEST**