



MENU #1

Pea soup **OR** Maple cream of carrot and rutabaga soup

Salad with maple dressing
Fluffy baked cheese omelet
Maple syrup baked beans
Root vegetables seasoned with maple and rosemary
Homemade sausages and grilled salt pork
Ham feuilleté
Homemade bread
Condiments (marinades)
Maple apple rolled crepes
Creamy maple tarts and oatmeal and pecan maple tarts
Maple taffy

Coffee, tea or herbal tea

\$30 per person, taxes included. Tips not included.

MENU #2

Pea soup **OR** Maple cream of carrot and rutabaga soup

Salad with maple dressing
Fluffy baked cheese omelet
Maple syrup baked beans with duck confit (bio)
Root vegetables seasoned with maple and rosemary
Homemade sausages and grilled salt pork
Ham feuilleté
Warm brie with maple and pears
Homemade bread
Condiments (marinades)
Maple apple rolled crepes
Creamy maple tarts and oatmeal and pecan maple tarts
Maple syrup mousse
Maple taffy

Coffee, tea or herbal tea

\$45 per person, taxes included. Tips not included.

MAPLE SEASON 
2017 Menu
(March 4th through April 23rd)

OUR THREE SITTINGS

- 11:30 a.m.
- 13:30 p.m.
- 18:00 p.m.

Group reservations on weekdays only.

CHILDREN

(4 to 12 years old) - \$14

Free for children under 3 years old.

RESERVATION REQUIRED

For a reservation, please contact Johanne : 450 827-2742 or 438 266-1960.
