

SOUP OF CHEF OLIVIER

Appetizers



ROUTE DE L'ÉRABLE

Goat cheese turnovers

Saint-Damien goat and la Braisée salmon

Goat cheese in crispy pastry with traditional smoked salmon by La Braisée de l'Islet. Remoulade with pink Chinese radishes and apples with homemade maple vinegar mayonnaise.

Cassis et Mélisse, Saint-Damien-de-Buckland
La Braisée, L'Islet-sur-mer
Ferme le Goglu, St-Pierre-de-la-Rivière-du-Sud
Vergers Caouette, St-Eugène-de-L'Islet
Érablière M-A. Deschênes, St-Jean-Port-Joli

Cap-St-Ignace Terrine

Guinea fowl, blueberries and Ice Cider from Cap St-Ignace

Guinea fowl terrine and ice cider, stuffed with dried cranberries of St-François with Kampot du Cambodge white pepper. Blueberry and onion confit flavoured with Clos Lambert spicy red wine. A bouquet of mesclun and Sibuet croutons with garlic flower oil.

Ferme Kégo-Cailles, Cap-St-Ignace
Cidrerie Pomme du St-Laurent, Cap-St-Ignace
Élevages Bonneau, St-François-Montmagny
Potagers Brie, Cap-St-Ignace
Clos Lambert, St-Jean-Chrysostome
Ferme La Source, Ste-Louise
Vallée des Prairies, St-François-de-Montmagny
Boulangerie Sibuet, St-Jean-Port-Joli
La Salicorne Café, L'Islet-sur-mer

The red princess and the little pea

Sainte-Perpétue beets and mushrooms

La Source red beets and « hedgehog mushrooms » panna cotta. Crown of Lapsang Souchong tea smoked dried duck. Hemp oil vinaigrette. Bouquet of pea shoots.

Ferme La Source, Ste-Perpétue
Finesses boisées, Ste-Perpétue
Canard Goulu, St-Apollinaire
Aliments Trigone, St-François-de-Montmagny
Aliments Grain d'génie, Lotbinière

DES GLACIS APPETIZER : your favorite foie gras !

St-Apollinaire Foie Gras- Chocolats Favoris supplement of 12\$

Scalloped duck foie gras sautéed to perfection, deglazed with Sacrilège du Faubourg blackberries. Seasonal berries. Chocolat Favori sauce. Gingerbread made with Seigneurie flour and M. Pelletier dandelion honey.

André suggests a glass of :

Armagh'Ousier 7\$ / Ice Cider 8^{50\$} / Sauternes 9^{50\$} / Solstice d'hiver 12\$

Le Canard Goulu, Saint-Apollinaire
Chocolats Favoris, Lévis
Vignoble du Faubourg, Saint-Jean-Port-Joli
Seigneurie des Aulnaies, St-Roch-des-Aulnaies
Domaine Pelletier, L'Islet-sur-mer
Les Potagers Brie, Cap St-Ignace
Vergers Caouette, St-Eugène-de-l'Islet
Fruits et légumes R.G., St-Eugène-de-l'Islet

FRISSON DE LA RIVIÈRE TORTUE GRANITÉ DU MOMENT (SORBET)

MAIN COURSES



ROUTE DE L'ÉRABLE

St-Pamphile rabbit ~ Last act

M. Pelletier, supplier to des Glacis for 16 yrs, will take his retirement in 2012

St-Pamphile Rabbit and Bellechasse seabuckthorn

Rabbit thigh braised with Armagh'Ousier and drumstick confit in olive oil and savory from the inn's garden. Fresh pasta from Lévis with St-François bacon. Butter glazed winter vegetables and seabuckthorn jelly. Lamartine Jerusalem artichokes. Madagascar pepper sauce.

Clapier Dorémi, Saint-Pamphile
Domaine des Trois Collines, Armagh
Délicate-et-saine, Lévis
Fruits et légumes R.G. Saint-Eugène-de-L'Islet
Ferme la Source, Sainte-Perpétue
Ferme Bonneau, St-François-de-Montmagny
Darel Cloutier, St-Eugène-de-L'Islet
Ferme Lauzeraie, St-Eugène-de-L'Islet

André suggests : Guigal white (Côtes-du-Rhône)/Sancerre Red (Pinot noir)

The chef's pet: the duck

Canard goulu, cabbage and sauerkraut from here and there!

Duck thigh confit accompanied by a tumble of fall Paruline du Nordet cabbage or Gaspé sauerkraut (in season). Apple sautéed in butter. Goglu potato wedges with duck fat and turmeric. Spoon of maple mustard. Mead and juniper berry sauce.

Canard Goulu, St-Apollinaire
(au besoin : Maison du Gibier, Québec)
Vignoble le Nordet, Pintendre
Ferme la Source, Ste-Perpétue
Clément Lajoie, Saint-Pamphile
Produits Tapp, Douglstown
Ferme le Goglu, St-Pierre-de-la-Rivière-du-Sud
Retour aux sources, St-Aubert
Vergers Caouette, St-Eugène-de-L'Islet
Produits biologiques la Fée, St-Philibert Beauce

André suggests : Domaine Pujol-Izard/Château de Cartillon



ROUTE DE L'ÉRABLE

Bison by Mary-Jo, in the Davy Jones' way

Saint-Jean-Port-Joli bison and Corsaire beer

Shank braised bison in Corsaire's Davy Jones black beer. Yukon Gold scalloped potatoes and parsnips with l'Isle-aux-Grues old cheddar. Veal and beer gravy. String green beans. Mini puff pastry with mushrooms, leeks and sage.

Replace the bison with grilled Charolaise filet mignon for a supplement of 6\$.

Bisons Chouinard, Saint-Jean-Port-Joli
Ferme de LaDurantaye, Cap-Saint-Ignace
Coopérative de l'Isle, Isle-aux-Grues
Micro-brasserie le Corsaire, Lévis
Légumes du Roi, St-Roch-des-Aulnaies
Les Fraîcheurs de la Vallée, Causapsal

André suggests : Château Haute-Nauve (St-Émilien)

DES GLACIS CLASSICS

Clara's Sturgeon and Salmon stew (secret recipe of the chef's mom)

NEW THIS YEAR : The Chef has added a large portion of **salmon** to his star dish!

Côte-du-Sud sturgeon flambéed in Calvados and gently cooked in St-Laurent hard cider. Salmon poached evenly in cider. Saint-Roch-des-Aulnaies potato gnocchi with bacon and small onions.



Clara Raffestin

Pêcheries Donald Lachance, Montmagny
La Pomme du St-Laurent, Cap-Saint-Ignace
Ferme Légumes du Roi, St-Roch-des-Aulnaies
Élevages Bonneau, St-François-Montmagny

André suggests : Sancerre white (Sauvignon)/Domaine du Bosquet white

Our celebrated Quenelles Lyonnaises

Very finely minced meat on which we add a mix (the perfect mixture of flour, eggs and butter) to make a fine pastry. We model the quenelles with two spoons in the form of an elongated egg and then poach a few minutes.

We place the three quenelles on a plate and add the sauce, a trace of cream and **ta da!** We send it to the oven for a couple of minutes. It is at this moment that the quenelles transform into little soufflés with a « crispy » bottom.. This « copious » plate is accompanied with various vegetables



Let us tempt you with one of our 3 varieties :

🌀 Poultry Quenelle

Financière sauce– truffles and morels

🌀 Veal Quenelle

Mushroom , tomatoes and olive sauce

🌀 Québec pike Quenelle

Nantua inspired sauce- lobster bisque

Gaspésie Sauvage, Douglastown
J. Chouinard et Fils, St-Jean-Port-Joli
IGA Coop La Paix, St-Jean-Port-Joli
Marché Transatlantique, Montréal

Alimentation Pelletier, La Pocatière
Gaspésie Sauvage, Douglastown
J. Chouinard et Fils, St-Jean-Port-Joli

IGA Coop - Montmagny
Poissonnerie Port-Joli, St-Jean-Port-Joli
J. Chouinard et Fils, St-Jean-Port-Joli

Dessert Menu



ROUTE DE L'ÉRABLE

Apple~vanilla

Small pan of flambéed apples with Calvados, raisins and almonds. Papouasie-Nouvelle-Guinée vanilla sherbet. A slice of apple and maple sugar pound cake.

Vergers Caouette, Saint-Eugène-de-L'Islet
Seigneurie des Aulnaies, St-Roch-des-Aulnaies
Érablière Deschênes, St-Jean-Port-Joli
Decacer, Saint-Nicolas
La Salicorne Café, L'Islet-sur-mer

ROUTE DE L'ÉRABLE

Chocolats Favoris Jar

Dark chocolate mousse flavoured with serviceberry cream. Blueberry and yogurt panna cotta. Crumble with maple and buckwheat flakes. Abitibi blackcurrant syrup.

Chocolats Favoris, Lévis
Vin artisanal Ricaneux, St-Charles-Bellechasse
Vergers Caouette, Saint-Eugène-de-L'Islet
Potagers Brie, Cap-Saint-Ignace
Cassiro, Taschereau (patelin d'André)
Decacer, Saint-Nicolas

THE CLASSIC OF DES GLACIS

Crème brûlée – Four fruit tea

Crème brûlée flavoured with Kusmi four red fruit tea : cherry, strawberry, red currant and raspberry. Delicately sprinkled with wheat flour from the Aulnaies mill and maple flakes.

J. Chouinard et Fils, Saint-Jean-Port-Joli
Thés Kusmi, Montréal
Seigneurie des Aulnaies, St-Roch-des-Aulnaies
Decacer, Saint-Nicolas

ISLE~AUX~GRUES OLD CHEDDAR

Cheese of l'île

Piece of medium cheddar from heat treated cow's milk. Lightly acidic but very mild in the mouth. Hazelnuts, fruit and Sibuet bread.

Coopérative de l'Isle, Isle-aux-Grues
Boulangerie Sibuet, Saint-Jean-Port-Joli

Cheeses

Assortment of raw milk cheeses of Québec
Accompanied with fruit, walnuts and Sibuet bread.

Also available : Riopelle and Mi-Carême of Isle-aux-Grues
Or the tasty Tomme du Kamouraska.

Le goûteur	1 cheese	4,50\$
Le gourmet	2 cheese	8,50\$
Le gourmand	3 cheese	12,00\$

Epilogue

Regular coffee or Kusmi tea

Jardins d'Aline Herbal Tea

Espresso short or long (supplement 3\$)

Digestives

Crème de menthe, Tia Maria, Bailey's	6\$
Grand Marnier, Cognac, Calvados	9\$

PORTOS

White or red:	7\$
10 yrs :	9\$
20 yrs	11\$

SCOTCH

Ballantine Finest	7\$
Glenmorangie 10 yrs	9\$
Glenfiddich 12 yrs	11\$
Dalwhinnie 15 yrs	13\$

Des Glacis coffee (recipe of Nancy)

Brandy, Tia Maria, Bailey's garnished with Amaretto and Grand
Marnier Mousse!

12,50\$