

H O O G A N E T B E A U F O R T

LUNCH MENU

WARM OYSTER, APPLE, CIDER SABAYON
(6 FOR 20) OR (12 FOR 38)

CARROT SOUP, YOGOURT, ANICET HONEY, PUMPKIN SEED 8

ENDIVE, BLUE CHEESE, PEAR, RED WINE, SMOKED BREAD 12

MACKEREL, GRIBICHE SAUCE, LEEK, BIQUINHO, POTATO 14

BERKSHIRE PORK, CONFIT TUNA, TOMATO, TATSOI 15

CACIO E PEPE SPAGHETTI, SQUASH, SAGE 21

CHICKEN FROM CORNOUAILLES, MUSHROOM, PARSNIP, RUTABAGA 25

PRINCE EDWARD ISLAND BEEF, BEET, CIPOLLINI, POTATO, DILL 26

TROUT FROM "LES BOBINES" FISH FARM, BROCOLI, RADISH, WHITE BUTTER AND OYSTER SAUCE 27

PRINCE EDWARD ISLAND RIB STEAK, RAVIOLI, BRUSSEL SPROUT, "BÉARNAISE SAUCE" 125

QUEBEC CHEESE PLATTER 18

"ÉCLAIR", HASKAP BERRIES, PISTACHIO 8

CHOCOLATE GANACHE, CRANBERRY, MIELE CUSTARD 10