

Table d'hôte



From the producer to your plate, the kitchen staff of La Roche Pleureuse is proud to suggest our gastronomic menu offering the flavours of our local products. Bon appétit !



Entrées



Sautéed snails, garlic and green lemon flavored butter 9.25 \$

Game terrine, onion « confit » 8.60 \$

or our local cuisine

Royal plate of smoked salmon « Fumoir St-Antoine de Baie-Saint-Paul » 9.25 \$

Moon shaped meat pie « La Roche Pleureuse » with homemade fruit ketchup 8.50 \$

*Fine lettuce, Black Burn cheese and blueberry vinaigrette of Charlevoix 8.95 \$

Soups and Creams



Lobster and shrimps bisque, flowered cream 8.75 \$ (2.00 \$ extra)

Inspiration of the moment 6.25 \$



or our local cuisine

Cream of « gourganès » beans with small diced salted pork 6.75 \$

*Vegetable soup 6.25 \$



Main Course



Grilled sirloin of beef with green peppercorn in veal juice 26.⁹⁵ \$

Lamb chop with thyme and mint flavored 28.⁹⁵ \$ (2.⁰⁰ \$ extra)

Mignon of pork with mustard 24.⁷⁵ \$

Sauteed veal with onion and mushroom 25.⁷⁵ \$

Leg of duck « confit » with plum flavored 26.⁵⁰ \$

Atlantic Salmon with white wine sauce and shallots 29.⁹⁵ \$ (3.⁰⁰ \$ extra)

Cod steak steam with tarragon sauce 24.⁷⁵ \$

Pasta with seafood and his mussels 28.⁹⁵ \$ (2.⁰⁰ \$ extra)

*« Gisèle » green salad garnished with assorted vegetables 20.⁷⁵ \$

or our local cuisine

« Grand-mother » meat pie, homemade fruit ketchup 21.⁵⁰ \$

*Smelts of Charlevoix with lemon 24.⁵⁰ \$

*Chicken with Mistelle de Pommes des Vergers Pedneault 24.⁷⁵ \$



Cheese Plates from 9.¹⁵ \$

Sweets of La Roche Pleureuse 7.¹⁵ \$

Bon appétit !

To roundup your meal, ask for the cheeses and desserts menu.

Table d'hôte – 4-course service (entrée, soup, main dish, dessert & coffee).....35.⁹⁵ \$

Table d'hôte – 3-course service (soup, main dish, dessert & coffee)28.⁹⁵ \$

* Health food dish

Packages with meals (PAM) include the table d'hôte 4-course service.

Taxes and gratuities are not included.