



MENU RAF-INNÉ



SOUP OF THE DAY

- Cream with wild mushrooms and truffle oil

APPETIZERS

- Plate of Gravelax with Boreal Flavors
- Game Terrine and Carrot Confit

MAIN DISHES

- Osso Buco with Berber flavors
- Tiger Prawns Provençal style
- Grilled Tuna Steak with Escabeche Sauce
- Amandine Walleye Fillet
- Elk Steak with Green Pepper Sauce
- Duck Leg Confit with "Coureur des bois"
- Tourtière from Lac Saint-Jean

SALADS

- Chicken Salad
- Chicken and Goat Cheese Salad
- Chef's Salad
- Cesar Salad
- Tuna Salad with Red Berries
- Duck Confit salad
- Caesar Salad with Chicken
- Cuckoo Salad with Chicken and Citrus Sauce

DESSERTS

- Creme brulee with vanilla
 - Blueberry and dark chocolate tart
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