


Lunch Menu

Soup of the day 8.

  Sacacomie salad with smoked and marinated trout from Saint-Alexis-des-Monts ... 16.

 Grilled cheese, La Sauvagine, apple and nuts served with green salad ... 16.

 Smoked salmon bagel, cucumber and dill salad ...16.

 Sacacomie « Poutine », duck confit, green pepper sauce and cheese curds ... 20.

Wapiti and beef hamburger on a brioche type bun, fries and green salad ... 20.

 5oz flank steak, shallot sauce, fries and green salad ... 20.

Side dishes

Fried calamari ... 14.

Chicken wings (6) ... 9. (12) ... 16.

Onion rings ... 6.

Basket of fries ... 6.

Québec cheese platter (60 g) ... 16.

Desserts 8.

Homemade sugar pie

 Vanilla or chocolate ice cream

Pastry of the day

Service and administration fees are included, taxes are not included.

For guests on a package, please make your own 3-course table d'hôte menu, including a soup, a main course and a dessert.

There is an extra charge for the side dishes.

 Gluten Free  Vegetarian  Vegan