TABLE G MENU



APPETIZERS

SOUP OF THE DAY* 7\$

PAN-FRIED BRUSSELS SPROUTS* (+2\$) 16\$



Crispy bacon from "Rang 4", ancho pepper dressing and lime sour cream

CLASSIC REVISITED CESAR SALAD* 14\$

Romaine hearts, sliced dressing with anchovy, caper and parmesan, pancetta and parsley garlic crouton

CUCUMBER AND FENNEL SALAD* (+2\$) 16\$

Poached trout fillet and Waldorf dressing

COD ACCRAS* 14\$

Salted cod, herbs, vegetables and spicy aioli sauce

SMALL POUTINE "DU CHATEAU" 8\$



Fries, cheese curds from "Fromagerie Roy" and homemade sauce

FRIES WITH HOMEMADE MAYONNAISE 5.50\$

BEEF TARTARE

Appetizer: 19\$* (+5\$) | Meal: 30\$* (+4\$)

• CLASSIC

Pickle, caper, shallot and mustard

ASIAN

Green onion, roasted sesame, ginger and homemade kimchi

SALMON TARTARE

• CLASSIC Appetizer: 18\$* (+4\$) | Meal: 28\$* (+2\$)

Pickle, caper, shallot and mustard

ASIAN

Green onion, roasted sesame, ginger and homemade kimchi

TABLE G MENU



MAIN COURSES

PASTA OF THE MOMENT*

Ask to our staff (price and description)

ROASTED CHICKEN SUPREME* 26\$



"Vacuum-cooked" chicken breast from "Volailles d'Angèle" and herbs and black garlic sauce

BUTCHER'S CHOICE CUT* (+10\$)

Ask to our staff (price and description)

FILET MIGNON 6 oz* (+23\$) 49\$

Pepper sauce and its accompaniments

- Extra gratin +6\$
- Extra wild mushrooms +6\$

POKE BOWL OF THE CHIEF'S CHOICE* 26\$

Ask to our staff (description)

CATCH OF THE DAY* (+2\$)

Ask to our staff (price and description)

BURGER "DU CHATEAU"* 20\$



Choice between grilled homemade beef burger or grilled chicken breast, with cheese from "Fromagerie Roy", bacon from "Rang 4" and our maple dijonnaise sauce

GOURMET SALAD WITH BROME LAKE DUCK CONFIT* 26\$

Boston lettuce, crunchy vegetable, orange and yuzu dressing

DESSERTS

FLAVOR OF THE MOMENT CRÈME BRÛLÉE* 10\$

PASTRY CHEF'S SURPRISE* 9\$

You've enjoyed your experience? Encourage our team on Facebook and Instagram @hotelchateaujoliette Taxes and gratuities not included