

Auberge des Gallant

Reception Menu

Assorted canapés

Avocado and shrimp mouse
Salmon tartar, seared spicy beef with aioli
Prosciutto & melon, tomato and cheese tartlet

Soups (one choice)

Cream of vegetable
Special request → 2,00\$
Lobster bisque → 5,00\$

Entrée (one choice)

Country salad
Tomato tartlet with arugula & goat cheese
House terrine onion confit
Penne with tomato and basil sauce
Endive and apple salad with walnuts
Smoked salmon tartar → 5.00\$

Option

Second entrée – pasta → 5.00\$

Main course (two choices)

Chicken supreme with wine sauce
Pork filet with maple and pepper sauce or Dijon sauce
Salmon filet with tarragon sauce
Braised beef with red wine reduction
Stuffed turkey roll
Veal scallops (Marsala or Parmigiana) → 5.00\$
Braised lamb shank au jus → 10.00\$
Beef or veal filet mignon with red wine sauce → 10,00\$
Surf and turf → starting from 15,00\$

Dessert

or service of your wedding cake
Coffee, tea or tisane

*Price are per person and will be added to your choice of wedding package plus taxes and services.

Prices are in effect January 2012 and are subject to change without prior notice

2012



Photo: Luc Lavigne



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