

—BEAVER HALL—
BRASSERIE FRANÇAISE DE L'EUROPEA

APPETIZERS À LA CARTE

Soup of the day with parmesan biscottis (\$13)

French Onion Soup au Gratin (\$19)

Lobster Cappuccino with Truffle (\$9)

Creamy Cesar Salad (19\$)

Mr. Émile smoked Salmon & Goat Cheese salad
and a Lime-Honey Vinaigrette (23\$)

MAIN COURSE

Pan-seared large scallops,
with mushroom risotto and Béarnaise sauce (49\$)

Signature grilled lobster with garlic butter
with creamy risotto (68\$)

Angus beef flank steak, shallot and red wine sauce
mousseline potatoes or french fries (43\$)

**SPECIALS
OF THE DAY**

The croque-monsieur,
béchamel and fries (15\$)

Mimosa eggs with foie gras
shavings (19\$)

Grilled Prime Rib*

Vegetarian dish (30\$)

**Depending on the market*

LA TABLE D'HÔTE
LUNCH & DINNER
\$60

Asparagus and leeks velouté, light cream and
sundried tomatoes biscotti.

OR

Sliced Quebec milk-fed veal and creamy tuna,
crousti-fondant small vegetables.



Iceland cod medallion , hollandaise sauce. Stir
fry green beans, tomatoes, shallot.

OR

Quebec roasted pork filet mignon, potatoes
mousseline and grilled rapini.
"Jus de viande corsé"



The cheese board with balsam fir tree
mousseline.

OR

Traditional French toast, homemade vanilla ice
cream and whipped cream.

CLASSIC

Le steak tartare signature,
made at the table.
Golden croutons,
mesclun and French fries
(starter). (main dish)

25\$ 35\$



Tuna Tartare with Wasabi Aioli,
Sesame, Avocado,
Corn Flakes and Lobster Claws.
(starter). (main dish).

28\$. 38\$



Steak Flambée Tableside
Black Angus Beef Filet Mignon
8oz, Cognac,
Green Peppercorns, Cream,
Gravy, French Fries
and Béarnaise Sauce
(69\$)

DESSERTS

The Pastry Chefs' Dessert of the Day (16\$)

Crêpes Suzette Flambéed Tableside (17\$)

Assortment of cheeses (Sliced) (5\$)