

# Table d'hôte

Soup o' the day or green salad

## Entrées

\*Escargots in a fleur d'ail cream sauce, gratinée  
with aged cheddar "Laiterie Coaticook"

\*Beet salad, warm goat cheese and nuts  
Fromagerie du Domaine de Courval

\*Marinated-trout salad... Thai style  
Ferme piscicole Les Bobines

\*Caesar salad with our house specialty smoked trout  
Ferme piscicole Les Bobines

\* Rabbit shoulder confit, grilled in miso and maple syrup  
Lapin de Stanstead



## Main dishes

**L'EXPÉRIENCE** Fromagerie la Station  
Large grilled scallops, risotto with Alfred cheese, roquette and  
reduced balsamic vinegar

**LA DÉBRIDÉE**   
Nice 'n spicy... Shrimp and vegetables in red curry and coconut milk,  
jasmine flavoured rice

**LA CANARDIÈRE** Canard du Lac Brome  
Marinated duck leg, roasted with green peppers, potato purée with  
white chocolate... fanciful

**LE GRATIN DE COMPTON** Fromagerie la Station  
Alfred cheese fondue, apple and thyme spread, bread, grapes,  
cantalope, apples and pears

**OH, LA BELLE PRISE !**  
The day fishing...

**LA BONNE HUMEUR**  
Lamb hock confit, rosemary flavoured dijonnaise,  
sweet potato purée

## Dessert

Main dish only: 22.50

3 courses: Soup or salad, main dish and dessert 28.50

3 courses ++: Choice of entrée, main dish, dessert 35.50

5 courses: Soup or salad, entrée, main dish, dessert, tea or espresso coffee 38.50