

Reception menu

Menu One

Buffet

Breakfast
Apple Galette
Chausson
Muffins
Tea, coffee, juice

\$16.50 / pers.

Menu Two

Buffet

Rawness and dip
Assorted sandwiches (3)
Assorted Salads (3)
Cheese
Marinades house
Choice of dessert
Tea, coffee, herbal tea

\$28.95 / pers.

Extra cold meats:
\$5.95 / pers.

Menu Three

5-course

Puff poultry
Salad and dessert
Tea, coffee

\$51.25 / pers.

3-course meal:
\$44.25 / pers.

Menu Four

5-course

Puff seafood
Salad and dessert
Tea, coffee

\$56.75 / pers.

3-course meal:
\$48.75 / pers.

Menu Five

Sugar shack meal

**Ham, sausage Maple, Baked Omelette, Beans with bacon, Grilled bacon, Apple pie, Meatball stew, Boiled potato, Coleslaw, Marinades house, Pea soup
Bread, butter, creton**

Dessert:

**Sister farts, pie, pancakes
Shoot in the snow season
Tea, coffee, herbal tea, milk**

Prices on request out of season

In season, served at the table, at will

Menu Six

5-course

**Salmon steak sauce Maple in herbs
Tea, coffee, herbal tea**

\$59.25 / pers.

**3-course meal:
\$51.25 / pers.**

Menu Seven

5-course

**Half chicken cornwall
Honey or maple
Tea, coffee, herbal tea**

\$60.75 / pers.

**3-course meal:
\$52.50 / pers.**

Menu Eight

Buffet

**Pig roasted on a spit
Pie and the mountain
Tea, coffee, herbal tea**

\$52.25 / pers.

**3-course meal:
\$59.25 / pers.**

Menu Nine

5-course

**Chicken supreme with mushroom
or white wine sauce
Tea, coffee, herbal tea**

\$59.25 / pers.

**3-course meal:
\$48.75 / pers.**

Menu Ten

5-course

**Meatball stew with mountain meat pie
and turkey
Tea, coffee, herbal tea**

\$67.50 / pers.

**3-course meal:
\$59.25 / pers.**

Menu Eleven

5-course

**Medallion of pork or veal
Applesauce
Tea, coffee, herbal tea**

\$57.95 / pers.

\$66.25 / pers.

**3-course meal:
\$50.25 / pers.
\$58.25 / pers.**

Menu Twelve

5-course

**Beef bourguignon
Tea, coffee, herbal tea**

\$58.25 / pers.

**3-course meal:
\$49.95 / pers.**

Menu Thirteen

5-course

**Filet mignon
Pepper sauce
Tea, coffee, herbal tea**

\$74.95 / pers.

**3-course meal:
\$67.25 / pers.**

Your choices

5-course menu

Soup

- **Soup of the orchard (apples, leeks and - - potatoes)**
- **Vegetable soup**
- **Beet Soup**
- **Crécy soup (carrots)**
- **Argenteuil soup (asparagus)**
- **Minestrone soup (vegetable pieces)**
- **Soup squash and cheese**
- **Pumpkin Soup**

Salad and appetizer

**Chef salad included with the meal or for \$4.25 more replace your salad for an entry:
For \$6.25 have an additional entry:**

- **Puff mushrooms**
- **Puff seafood**
- **Puff pastry with asparagus, ham, cream cheese**
- **Pastry with spinach, cheese and ham**
- **Puff pastry with mushrooms, ham, bechamel sauce and cheese**

Ice break

Choice of sorbet:

- Strawberries
- Raspberries
- Apples
- Blueberries
- Lemon

Main course

Choose one of 16 menus

Served with seasonal vegetables, pumpkin puree and 1 accompaniment of your choice.

Accompaniments:

- Baked potato
- Colorful potato
- Dauphinoise potato
- Duchess potato
- 7 grains rice
- Rice with vegetables

Choice of sauces:

- Mushroom sauce
- Pepper sauce
- White wine sauce
- Red wine sauce
- Bordelaise sauce

Dessert

- **Apple and walnut pancake with maple sugar coulis served with vanilla ice cream**
- **Apple and walnut cake with maple coulis and a slice of pie of your choice served with vanilla ice cream (version without walnuts also available)**
 - **Choice of pie available:**
 - **Apple pie**
 - **Apple and maple syrup pie**
 - **Apple and strawberry pie**
 - **Apple and Raspberry Pie**
 - **Apple and blueberry pie**
 - **4-fruit pie (apple, raspberry, strawberry and rhubarb)**
 - **5-fruit pie (apple, blueberry, raspberry, strawberry and rhubarb)**
 - **Strawberry and rhubarb pie**
 - **Apple Crisp**
 - **Strawberry shortcake (available in strawberry season only)**

Red Wines

Cliff 79, Cabernet/Shiraz

Glass : \$8.50 Bottle : \$30.95

Fruity wine with dominant aromas of wild fruits and eucalyptus.

Pereira, Vinho regional, Lisboa

\$30.95

Aromatic and fleshy palate dominated by black fruits and spices.

L'Orpailleur, Dunham

\$31.95

Pleasant freshness, flavors of red berries and blueberries.

Jackson-Triggs, Cabernet sauvignon

Glass : \$8.50 Bottle : \$28.95

Intense aromas of cassis, enhanced with vanilla and spicy notes.

Inniskillin, Pinot noir

\$33.95

Aromas of cherry, plum, raspberry and spices.

La belle étoile, Cabernet Sauvignon

Glass : \$9.95 Bottle : \$36.50

Arômes de fruits noirs mûrs et notes épicées de poivre.

Ruffino Chianti

\$37.50

Pleasantly fruity and sour. Cherry flavor with small earthy side.

Dogajolo Rosso

\$49.50

Aromas of sweet spices, woody notes, cherry stone and small red fruits

White Wines

Jackson Triggs, Pinot Grigio

Glass : \$8.50 Bottle : \$28.95

Aromas of lime, apple and pear, intermingled with delicate floral notes.

Cliff 79, Chardonnay

Glass : \$8.50 Bottle : \$30.95

Wine dominated by aromas of white fruits.

L'Orpailleur, Dunham

\$31.95

Flavors of pear, green apple and white flowers.

Ruffino, Pinot Grigio

\$32.95

Notes of wild flowers, pear, sage and mint.

Inniskillin, Chardonnay

\$33.95

Aromas of green apple and citrus.

Dolce Vita, Pinot Grigio

Glass: \$10.95 Bottle: \$39.95

Great freshness, fine mineral aromas and notes of apples.

Kim Crawford, Sauvignon blanc

Glass : \$14.95 Bottle : \$49.95

Notes of raspberry jam and vanilla wood.

La vie en couleur, Sauvignon blanc

Glass : \$11.95 Bottle : \$40.95

Sauvignon blanc with a citrus scent that explodes with freshness and fruit.

Homemade Products

Cidre tranquille | 10,5%

Glass : \$5.95 750ml : \$17.95

Aromas of fresh apples in the mouth, light fragrances of candied fruits. Excellent companion to white meat, fish, raclette, cheese fondue and sushi.

Petit Saint-Grégoire, cidre mousseux | 6,5%

Glass : \$6.95 750ml : \$19.95

Conjugate freshness and character. Perfect as an aperitif or to accompany Breton crêpes and desserts.

Alice, aperitif cider | 15%

Glass : \$8.95 375ml : \$26.95

Attention: Alice is wonderful! Aperitif made from apple and plum must.

Cuvée du Frère André, traditional method

Verre : \$7.95 750ml : \$26.95

This sparkling cider made using the method traditional will seduce you with its richness aromatic that combines freshness and character of our terroir. Perfect for your celebration!

Flasque du Kastor | 18%

200 ml : \$15.95

This maple-flavored aperitif cider is a "Treasure of Montérégie" that will immerse you in the know-how of Quebec.

Cidre rosé Mousseux | 10%

Glass : \$6.95 750ml : \$19.95

Festive. Raspberry and strawberry flavors. In aperitif or dessert.

Rubis, apéritif cider | 16%

Glass : \$8.95 375ml : \$26.95

Aperitif of country expression that will make you travel and dream among the fruits of our orchards. Made from apple and raspberry must.

Ice cider | 11,5%

Glass : \$9.50 375ml : \$29.95

Candied apple notes. Ideal as an aperitif, with cheeses or a dessert.

APPLE WITHOUT ALCOHOL

Melba **Verre : \$4.50 Bouteille : \$15.25**

Sparkling apple juice

Melba Rosé **Verre : \$4.50 Bouteille : \$15.25**

Sparkling apple juice

Melba Poiré **Verre : \$4.50 Bouteille : \$15.25**

Sparkling apple juice

Beers

Cabanak pilsner or red with maple, (Draft) **Glass : \$5.95 Pint : \$7.95 Pitcher : \$22.95**

Heineken, Sol **\$8.50**

Cabanak in a can (473 ml) **\$6.95**

Taste one of our beers brewed exclusively for Érablière Charbonneau! A tasty and good trilogy!

Maple Red | Pilsner | NEIPA

Cabanak zero dot 5 (473 ml) **\$6.95**

Red | Pilsner | NEIPA

Cocktails and Others

Rhum & Coke	\$6.50
Gin Tonic	\$6.50
Sex on the beach	\$6.95
Bloody Ceasar	\$7.25
Virgin Ceasar	\$5.50
Sangria white or red	Glass : \$9.95 Pitcher : \$29.95
Baileys coffee	\$9.50
"Sortilège" coffee	\$9.50
Sortilège on ice	\$6.95
Shooter	\$6.00
Caribou	\$7.95
Cognac or porto	\$7.95
On Ice	\$6.95
Amaretto, Baileys, Mint cream, Grand Marnier	
Punch gallon	\$95.00
Gallon of non-alcoholic punch	\$85.00
Magnum of sparkling cider	\$55.00

CHILDREN PRICES

Children 3 to 12 : Half price*

***Except Menu 5**