

# Reception menu

## Menu One

Buffet

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Breakfast  
Apple Galette  
Chausson  
Muffins  
Tea, coffee, juice

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\$16.50 / pers.

## Menu Two

Buffet

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

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\$28.95 / pers.

Extra cold meats:  
\$5.95 / pers.

## Menu Three

5-course

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Puff poultry  
Salad and dessert  
Tea, coffee

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\$51.25 / pers.

3-course meal:  
\$44.25 / pers.

## Menu Four

5-course

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Puff seafood  
Salad and dessert  
Tea, coffee

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\$56.75 / pers.

3-course meal:  
\$48.75 / pers.

## **Menu Five**

**Sugar shack meal**

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**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**

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**Prices on request out of season**

**In season, served at the table, at will**

## **Menu Six**

**5-course**

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

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**\$59.25 / pers.**

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

## **Menu Seven**

**5-course**

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

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**\$60.75 / pers.**

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

## **Menu Eight**

**Buffet**

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

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**\$52.25 / pers.**

**3-course meal:  
\$0.00 / pers.**

## **Menu Nine**

5-course

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

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**\$59.25 / pers.**

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

## **Menu Ten**

5-course

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

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**\$67.50 / pers.**

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

## **Menu Eleven**

5-course

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

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**\$57.95 / pers.**

**\$66.25 / pers.**

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

## **Menu Twelve**

5-course

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

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**\$58.25 / pers.**

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

## **Menu Thirteen**

5-course

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

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**\$74.95 / pers.**

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

## **Your choices**

5-course menu

### **Soup**

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- **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**

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**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

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## Choice of sorbet:

- Strawberries
- Raspberries
- Apples
- Blueberries
- Lemon

# Main course

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## 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

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- **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**

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**Fruity wine with dominant aromas of wild fruits and eucalyptus.**

**Pereira, Vinho regional, Lisboa**

**\$30.95**

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**Aromatic and fleshy palate dominated by black fruits and spices.**

**L'Orpailleur, Dunham**

**\$31.95**

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**Pleasant freshness, flavors of red berries and blueberries.**

**Jackson-Triggs, Cabernet sauvignon**

**Glass : \$8.50 Bottle : \$28.95**

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

**Inniskillin, Pinot noir**

**\$33.95**

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**Aromas of cherry, plum, raspberry and spices.**

**La belle étoile, Cabernet Sauvignon**

**Glass : \$9.95 Bottle : \$36.50**

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**Arômes de fruits noirs mûrs et notes épicées de poivre.**

**Ruffino Chianti**

**\$37.50**

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

**Dogajolo Rosso**

**\$49.50**

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**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**

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**Sparkling apple juice**

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

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**Sparkling apple juice**

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

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**Sparkling apple juice**

## Beers

**Cabanak pilsner or red with maple, (Draft)** **Glass : \$7.50 Pint : \$7.95 Pitcher : \$24.95**

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**Heineken, Sol** **\$8.50**

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

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**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**

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**Red | Pilsner | NEIPA**

# Cocktails and Others

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



# **CHILDREN PRICES**

**Children 3 to 12 : Half price\***

**\*Except Menu 5**