

Dinner

Les Hors – d'oeuvre

PÂTÉ MAISON ET CORNICHONS, SAUCE CUMBERLAND 10.75

Pâté maison with cornichons and rosehip Cumberland sauce

CONFIT DE CANARD SUR SALADE BIOLOGIQUE 11.50

Duck leg confit on Hotchkiss greens, black olive tapenade

CARPACCIO DE BOEUF 13.00

Beef Carpaccio with peperonata and arugula

TARTARE DE THON, AVOCAT ET OEUFS DE SAUMON 16.50

Tuna tartare on avocado with salmon eggs

SAUMON FUMÉ ET CONDIMENTS 13.50

Smoked salmon with condiments, Carpineto olive oil

EVANDALE MALLOSOL CAVIAR ET SES CONDIMENTS 180.00

Evandale Mallosol caviar on ice with condiments

FOIE GRAS SAUTÉ SURLIT DE POIREAUX, PURÉE DE MANGUES 18.50

Sauteed foie gras on leek and mango, mango chutney

ESCARGOTS BRAISÉ AU LARDON, TOMATE ET AIL 12.50

Braised escargots with bacon, tomato and garlic, Parmesan croûton

GAMBAS SAUTÉS, BEURRE AUX HERBES CROUSTILLANT 14.00

Sauteed giant prawns with crisp herb butter

SAINT-JACQUES ENROBÉES DE PANCETTA 15.00

Scallops wrapped with pancetta, orzo and grilled romaine

Les Potages

BISQUE LA CHAUMIÈRE 8.50

La Chaumière lobster bisque

POTAGE DU JOUR 6.50

Soup of the day

CONSOMMÉ DE BOEUF CÉLESTINE 6.95

Beef consommé with truffle Célestine crêpe

Les Salades

SAVOUREUX MÉLANGE DE TOMATES BIOLOGIQUES 10.00

Hotchkiss organic tomatoes medley

SALADE BIOLOGIQUE À LA VINAIGRETTE BALSAMIQUE 8.50

Organic greens with cherry tomatoes, white balsamic dressing

SALADE DE LAITUE, TOMATE, CONCOMBRES 9.50

Butter lettuce, tomato, cucumbers, vegetable threads. Dijon vinaigrette

AVOCAT ET SALADE ROMAINE AU BASILIQUE ET CITRON 10.00

Avocado and romaine salad with basil and lemon

ÉPINARDS BIOLOGIQUES, VINAIGRETTE AU VIN ROUGE 10.50

Organic spinach salad with bacon, egg, Portabello mushroom, red wine vinaigrette

Les Poissons

FLÉTAN SAISI AVEC PETIT POIS VERT ET MENTHE 29.00

Seared halibut with green pea and mint

SAUMON BIOLOGIQUE SAISI À L'UNILATERAL 27.50

Salmon seared one side with fennel dust and braised fennel

LOUP DE MER SAUTÉ, SAUCE TOMATE ET CÂPRES 32.00

Sauteed seabass with a duo of linguine. Tomato caper sauce

THON SAISI "ROSSINI" 32.00

Seared tuna with foie gras and red wine butter sauce

CABILLAUD RÔTI EN CROÛSTADE DE NOIX DE PÉCANS 27.00

Baked sablefish with a pecan crust on celery root purée. Italian parsley jus

SAINT-JACQUES ET GAMBAS, LÉGUMES RÔTIS 31.00

Sauteed scallops and prawns with roasted vegetables. Basil nage

Les Entrées

CHEF'S DAILY SPECIALS

POITRINE DE POULET BIOLOGIQUE RÔTIE 26.00

Roasted organic chicken breast with Blue cheese and reduced Port wine

AIGUILLETTE DE CANARD RÔTIE "NOBLE FARM" 30.50

Roasted "Noble Farm" Muscovy duck breast with confit spring roll

MÉDAILLONS D'ÉLAN AU POIVRE VERT ET CHAMPIGNONS 36.00

Elk tenderloin medallions with green peppercorns and mushrooms

TOURNEDOS DE BISON, SAUCE AU VIN ROUGE 33.00

Bison tournedos with heart of palm filled with truffles, red wine sauce

FILET DE VEAU, CRABE ET ASPERGES 32.00

Veal fillet with crab and asparagus, herb Hollandaise

RIS DE VEAU, CHOU-FLEUR RÔTI ET POMMES PURÉE 28.00

Veal sweetbread with roasted cauliflower and potato purée

CARRÉ D'AGNEAU À LA MOUTARDE ET MENTHE 36.50

Rack of Alberta lamb with local mustard and mint

SELLE D'AGNEAU "DRIVIEW FARMS" (Pour deux) 73.00

Saddle of "Driview Farms" lamb (For two)

FILET DE BOEUF DE L'ALBERTA, SAUCE BÉARNAISE 36.50

Filet of Alberta beef, Béarnaise sauce

CHATEAUBRIAND BOUQUETIÈRE (Pour deux) 73.00

Served with Béarnaise sauce and fresh vegetables (For two)

Carpineto Extra Virgin Olive Oil. Cold pressed the traditional way.

Specially selected by La Chaumière Restaurant

Package of 3x500ml bottles. \$48.00

Les Desserts

SELECTION DE FROMAGE 12.00

Selection of fine cheese

DESSERT DU JOUR

Dessert of the day

CRÈME BRÛLÉE 9.50

SOUFFLÉ AU GRAND MARNIER (Pour deux) 19.00

(Allow 30 minutes for preparation, preferably order with your meal)

FRAISES FLAMBÉES MAISON (For two) 20.00

CRÈME GLACÉE OU SORBET MAISON 8.00

House-made ice cream or sherbet, in a hazelnut tile cup

CRÈME TIÈDE AU CITRON ET LIMONCELLO 11.00

Warm lemon custard spiked with Limoncello

(Allow 20 minutes for preparation)

CHAUD-FROID DE CHOCOLAT BLANC ET MANGUE 11.50

White chocolate and mango soup with raspberry mousse

FRUITS MARINÉS AU GRAND MARNIER 9.00

Fresh fruit marinated in Grand Marnier

MOUSSE DE MANGUE, BOMBE BRÛLÉE 9.50

Mango mousse, bombe brûlée

FONDANT AU CHOCOLAT 10.00

Seven minute soft chocolate cake

FRUITS ROUGE FRAIS ET SUCRERIES 9.50

Fresh berries, mint and candied almonds with marshmallow.

Strawberry milkshake

MOUSSE AU CHOCOLAT, ROULEAU DE PISTACHE 9.00

Chocolate mousse with pistachio roll and honey ice cream

Drinks

COFFEE

Cappuccino 3.75

Coffee, Tea or Herbal Tea 3.00

Espresso 3.50

Spanish Coffee 7.50

Irish Coffee 7.50

LIQUOR LIST

Aperitifs – 2oz 6.50

Sherry – 2oz 6.00

Cocktails – 1oz 7.25

Gin, Vodka, Rum – 1oz 6.00 - 8.00

Scotch, Rye, Bourbon Whiskies – 1oz 6.00 - 7.00

Scotch Single Malt - Price according to vintage – 1oz 8.00 - 18.50

Canadian Beer 5.50

Imported Beer 6.50

Premium Beer 6.50

Port – 2oz 8.00

Port - Price according to vintage – 2oz

Taylor Tawny, 10 years old – 2oz 11.00

Taylor Tawny, 20 years old – 2oz 15.00

Taylor Tawny, 30 years old – 2oz 22.00

Taylor Tawny, 40 years old – 2oz 28.00

Liqueurs – 1oz 6.00

Liqueurs Premium – 1oz 6.50

Eaux-de-vie – 1oz 10.00- 15.00

Cognac, Armagnac VS – 1oz 7.00

Cognac, Armagnac VSOP – 1oz 9.00

Cognac XO – 1oz 16.75

Martell Cordon Bleu – 1oz 19.00

Armagnac XO – 1oz 14.00

Armagnac Castarede -Price according to vintage– 1oz

NON - ALCOHOLIC DRINKS

Soft Drinks 2.50

Evian 500ml 6.50

San Pellegrino 750ml 6.50

Perrier 750 ml 6.50