



Le Baluchon, A fabulous experience since 1990

Firmly rooted in an agricultural and forestry milieu, Le Baluchon offers its guests the opportunity to enjoy a genuine rural- and eco-tourism experience. We are proud of our local roots and self-identify by the very special contact with nature which we offer our visitors. Our experiential accommodation, fine dining, spas, outdoor and cultural activities, as well as those based on local traditional rural life, all promote a sense of a different way of life and healing in an outstanding rural and lakeside setting.

Our goal is to surprise our guests. To achieve this end, we try to create environments that promote a sense of peace, inspiration and evocation in harmony with our natural surroundings.

We also try to offer experiences enjoyed through a wide variety of sophisticated and authentic discoveries.

We are eager to stand out by extending to our visitors a warm and personal welcome.

Our team of cooks and waiters work closely together to ensure that you enjoy an unforgettable fine-dining experience enhanced by the richness of our terroir and by the know-how of our local suppliers.

GASTRONOMIC MENU

Three-course table d'hôte \$49

Including your choice of soup or vegetables, a main course and a dessert
or

Four-course table d'hôte \$59

Including your choice of soup or vegetables, a cold or hot appetizer,
a main course and a dessert

Soups and Fresh Vegetables

Leek Soup

Pancetta and leek pieces \$8

In-season Soup

Chosen by the chef \$8

Salad Jar

Beluga lentils, onion alfalfa, vegetables,
endive, honey-mustard dressing \$8

Cold Starters

Beets and its Friends

Goat cheese crumble, Grenoble walnut,
maple and salt flower shortbread \$10

St-Alexis des Monts Trout Gravlax

Azimut Vodka, dill sauce and Baluchon chutney \$12

Classic Deer Tartare

Home-made mayonnaise, capers, shallots, pickles and croutons \$15

Home-made Rabbit Terrine

Chestnut purée, prosciutto and home-made relish \$16

Old Styled Cooked Foie Gras

Poiré de glace cooked pears, butter croutons \$25

Extra fee of \$16 to the table d'hôte

Price quoted do not include taxes or service charge.

The extra charges indicated are added to the price of the table d'hôte.

December 2016

Hot Starters

Ricotta Gnocchis

Roasted peppers coulis, Hercule cheese, fresh basil
and tomatoes \$10

Braised Pork Cheek

Cranberry chutney, parsnip escabeche \$12

Quail Two-ways

Roasted breast, leg confit, truffle and green pea purée,
shavings of Parmesan cheese, quail egg \$14

Roasted Black Pudding and Scallop

Gin Ungava marinated scallop, maple syrup, lime and sea buckthorn sauce \$16

Trous Normands Palate Cleansers

Calvados Pays d'Auge Boulard \$5.00

Calvados X.O. Pays d'Auge Boulard \$7.50

Main dishes

Beef Mignon

Baked potatoes, sour cream, garlic, chives, bacon,
carrot purée, Bouton mushrooms, Cipollini and bordelaise sauce \$40
Extra fee of \$8 to the table d'hôte

Lamb Shank

Braised with Fontaine du Diable beer, fresh pastas
roasted vegetables and shallots \$38

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December 2016

Duck Breast

Cherry wood smoked breast, fondant potatoes, Butternut squash chutney
beans, Cipollini, lime and black cherry sauce \$38

Grilled Kidneys Duo and Calf Sweetbread

Fondant potatoes, roasted Jerusalem artichokes,
honey, rosemary and mustard sauce \$40

Artic Char Fish

Polenta, green peas, celeriac dices, leak pieces,
white wine cream and coriander sauce \$32

Nagano Pork Tenderloin

Fondant potatoes, carrot purée, roasted garlic with thyme, beans,
carrots, shallots, Coureur des bois liquor and coffee sauce \$32

Creamy Risotto

Scallops, mussels, shrimps, crabmeat, saffron and white wine sauce \$42
Extra fee of \$10 to the table d'hôte

Vegetarian Cassolette

Garlic humus purée, vegetarian cake,
vegetables, roasted tomatoes spicy sauce \$28

Optional extras

Giant shrimp \$10 each
Giant Scallop \$10 each
Black pudding \$6
Serving of cheese (30 gr) \$6
Fried foie gras (65 gr) \$15
Market-fresh vegetables \$7

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December 2016

CHILDREN'S MENU

(5 to 12 years of age)

Soup

In-season soup

Main Dishes

Home-made Pogo

Lightly spiced mayonnaise, sweet potato fries

Pastas

Meat Sauce Linguine

Pork Sauté

Home-made barbecue sauce, sweet potato fries

Desserts

In-season dessert

Juice or milk

\$15

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