



LE CAPITOLE
HÔTEL
★★★★★

THE CHEF'S TABLE IN YOUR ROOM

*Choose from these 3 choices offered
by Vincent Morin, Executive Chef.*

Served elegantly in the comfort of your room

EYES CLOSED

*The Chef has a culinary surprise
in store for you, trust him!*

Appetizer
Starter
Main Dish
Dessert
Sweets

\$130 plus taxes and services,
for 2 people

JUST IN CASE

For 2 people

- Gourmet "dip"** \$23
- Beet hummus, tofu / spinach dip, honey / curry baba ganoush, grilled Naan croutons and fried tortillas
- Delicatessen platter** \$25
- Les Cochons Tout Ronds cold cuts, olives, marinades and croutons
- Cheese platter** \$27
- Selection of local cheeses, onion confit, nuts and croutons

GOURMET PLEASURES TO SHARE

Good food in all its forms

Tartare and Carpaccio

- Two duck tartare, honey and Cabernet vinaigrette, arugula emulsion and parsnip guacamole
- Salmon carpaccio, Gorria vinaigrette, horseradish mayonnaise, sea lettuce and garlic chips

Teapot cream soup

- Root vegetables with maple and nutmeg flavors, roasted vegetables salpicon and whipped walnut cream

Land & Sea

- Beef tenderloin, sweet and sour wine sauce, leeks, potatoes, shallot reduction and vegetables
- Cod in a pepper crust, mead and miso lacquer, buttermilk risotto cromesquis and green pea gribiche

Sweet citrus treat

- Lemon tart, orange pound cake and tender chocolate / lime ganache

\$120 plus taxes and services,
for 2 people

FEAST FOR TWO

*Festive and comforting menu,
perfect for a romantic
winter evening*

Hors-d'oeuvre platter according to the Chef's inspiration

- Bites with local products and flavors

Winter broth mug

- Tomato veal broth, steamed mushrooms, roasted onions and tartufata vinaigrette

Generous dish for two

- Veal cassoulet with white beans, winter vegetables, tomatoes confit, fried spinach and brioche toast

Festive sweets

- Childhood memories of the Holidays at Grandma

\$110 plus taxes and services,
for 2 people

Bon appétit!