

Restaurant Le Cheval de Jade

688 rue de Saint-Jovite

Mont-Tremblant J8E3J8

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www.chevaldejade.com



Winter Menu 2012

Open at 5 pm,

Closed Sunday, Monday



Open on Sunday, January 15th and February 12th

Table d'hôte from 5 to 6 pm in week, starting at 27.75\$

New: Transport on reservation \$ per guest and per course

Master canardier side



Laurentians' Duckling à la Rouennaise,

*from the farm 'Canards, Delices et Pommes' in Prévost
sauce flambéed with Cognac, thickened with foie gras butter
on reservation, not available on Saturday, for 2 guests \$99*



Appetizers

*Soup of butternut squash, rosemary from our garden and maple syrup,
sweet potato chips and salsa \$9*

Mediterranean fish soup, rouille, croûtons and grated cheese \$11

*Snow crab and Matane shrimps flan, sprout nest,
old style mustard and lobster oil dressing \$12*

Salmon tartar, Sainte-Agathe smoked trout, lemon whip cream \$13

*Mesclun salad, warm goat cheese Le Montagnard from Papineauville
and black olive paste served with a cider vinegar, olive oil La Belle Excuse
and sun-dried tomato dressing \$10*

*Mesclun salad, egg and quail supremes, farm Besnier in the Beauce,
toasted almond slices, balsamic vinaigrette \$13*

*Home-made foie gras terrine with Cognac, gingerbread
(60 gr - 2,15 oz) \$17*

*Seared duck foie gras, Aux Champs d'Élisé' farm, pear and Port wine sauce
(50 gr - 1,80 oz) \$17
(100 gr - 3,60 oz) \$32*



Main courses

Galette made with fresh soybeans (edamames), semi-soft tofu and ginger, assorted vegetables, yellow tomato sauce \$23.75

Salmon tournedos in a crusted of cranberry, roasted with Mycryo, griotte cherry sauce with 'Anicet' honey from Ferme-Neuve \$25.95

Tiger prawns, flambéed with Ricard, green pepper corn sauce \$27.75

Seared scallops, saffron and savory sauce, black rice \$29.50

Black cod fillet confit with duck fat, fish stock sauce aromatized with grilled garlic and Espelette pepper \$32.75

Mediterranean bouillabaisse with its rouille, croûtons and grated cheese \$35.95

Royal bouillabaisse with half lobster, market's price

Grilled beef filet mignon from Alberta, onion and sweet red pepper sauce aromatized with comptonia peregrina fern \$28.95

Duck breast, 'Aux Champs d'Élisé' farm, foie gras and truffle sauce \$32.50

Boileau red deer, orange zest and juniper berry sauce \$35.95



Cheeses and desserts

As you are enjoying your dinner, the pastry-chef will prepare for you...

Quebec cheeses palette \$12

Crème brûlée with lavender, fresh fruit \$8

Black forest in a glass, white chocolate caviar \$9

Normand style, apple and almond tart, red fruit coulis with Pinnacle \$9

*Chesnut mousse and its melted caramel with truffle heart,
Whisky and maple syrup Sortilège sauce \$9*

Tanzania black chocolate and cardamom ganache, crunchy praline \$10

*Our sommelier will be pleased to describe our selection of desserts wines
and Ports served by the glass!*



Bouillabaisse menu \$46.95 per guest
(menu for 2, 4, 6.... guests)

*Mesclun salad, warm goat cheese Le Montagnard from Papineauville
and black olive paste served with a cider vinegar, olive oil La Belle Excuse
and sun-dried tomato dressing*

2/3 Mediterranean bouillabaisse with its rouille, croûtons and grated cheese

Choice of desserts available on the table d'hôte

Discovery menu \$79 per guest
(menu for 2, 4, 6.... guests)

Seared duck foie gras, Aux Champs d'Élisé' farm, pear and Port wine sauce
Or

Home-made foie gras terrine with Cognac, gingerbread

Seared scallops, saffron and savory sauce, black rice

Moment gravity

*Mesclun salad, warm goat cheese Le Montagnard from Papineauville
and black olive paste served with a cider vinegar, olive oil La Belle Excuse
and sun-dried tomato dressing*

Boileau red deer, orange zest and juniper berry sauce

Surprise dessert palette

Mignardises and Coffee or tea



Gastronomic menu \$89 per guest
(menu for 2, 4, 6... guests)

Seared duck foie gras, Aux Champs d'Élisé' farm, pear and Port wine sauce

Or

Home-made foie gras terrine with Cognac, gingerbread

*Snow crab and Matane shrimps flan, sprout nest,
old style mustard and lobster oil dressing*

*Black cod fillet confit with duck fat, fish stock sauce
aromatized with grilled garlic and Espelette pepper*

Moment gravity

*Mesclun salad, egg and quail supremes, farm Besnier in the Beauce,
toasted almond slices, balsamic vinaigrette*

Duck breast from 'Aux Champs d'Élisé' farm, foie gras and truffle sauce

Quebec cheeses Duo

Surprise dessert palette

Mignardises and Coffee or tea

Table d'hôte menu

*Choose an appetizer, a main course,
a dessert and a coffee*



Amuses-bouches

*Soup of butternut squash, rosemary from our garden and maple syrup,
sweet potato chips and salsa*

or

*Mesclun salad, warm goat cheese Le Montagnard from Papineauville
and black olive paste served with a cider vinegar, olive oil La Belle Excuse
and sun-dried tomato dressing*

*Galette made with fresh soybeans (edamames), semi-soft tofu and ginger,
assorted vegetables, yellow tomato sauce \$42.75*

*Salmon tournedos in a crusted of cranberry, roasted with Mycryo,
griotte cherry sauce with 'Anicet' honey from Ferme-Neuve \$44.95*

*Grilled beef filet mignon from Alberta, onion and sweet red pepper sauce
aromatized with comptonia peregrina fern \$47.95*

Seared scallops, saffron and savory sauce, black rice \$48.50

*Black cod fillet confit with duck fat, fish stock sauce
aromatized with grilled garlic and Espelette pepper \$51.75*

Quebec cheeses palette +\$3

Crème brûlée with lavender, fresh fruits

Black forest in a glass, white chocolate caviar

Normand style, apple and almond tart, red fruit coulis with Pinnacle

Chesnut mousse and its melted caramel with truffle heart, Sortilège sauce

Tanzania black chocolate and cardamom ganache on crunchy praline +\$1

Coffee or tea

Mignardises