



Welcome to Le Baluchon's dining room.

It is our privilege to have you here to discover our regional dishes and the culinary creations of our chef, Patrick. Aply assisted by his colleagues, he is proud to share his passion with you. Our maître d' Christian and his team are on hand to welcome and advise you, ensuring you make the most of this unique dining experience.

We take this opportunity to proudly propose a completely new and visually appealing menu presentation; to add to the enjoyment of making your informed selections, pictograms conveniently indicate the characteristics of certain dishes.



From regional producers



Prepared in the dining room



Vegetarian choice



A healthy option



Gluten-free

Gluten-free meals require very careful preparation, and only those dishes thus identified meet the needs of individuals suffering from celiac disease.

Please note as well that dishes presented with a supplement replace the corresponding item from the selected table d'hôte menu. Its price then is added to that of the regular table d'hôte.

We kindly ask that you inform the dining room host if you suffer from an allergy or from any food intolerance.

We wish you a most enjoyable evening.



5-Course evening table d'hôte

\$43.95

Soups

Garden vegetable soup

Cream of tomato soup

Vegetable soup

Celery, turnip and mustard seed soup

Created by Myriam Lessard

Cold Entrées

 Fine mesclun salad with
Le Baluchon cheese and pine seeds

This Sainte-Anne-de-la-Pérade cheese is sure to please. And the Balsamic vinegar and grapeseed oil dressing adds to the delicate taste of the mixed salad.

 Tuna and cold-smoked salmon duo

Pacific and Atlantic combo and bittercress with a yogurt coulis.

Layered Wapiti, pheasant and mushroom terrine in a maple-flavoured onion conserve


Terrine from Gibiers Canabec and onion conserve from Finesses Gérôme.

 Scallop, salmon and fresh smoked trout tartaree


Tidbits of fish and hot-smoked trout. A tartare dish of three different flavours. Created by Rosalie Lemay.

 A salad featuring basil-marinated beets, green asparagus tips, mandarines and Parmesan cheese.

Created by Myriam Lessard.

 Scallop ceviche in a citrus sauce

Diced scallops in lime juice and citrus supreme. Created by Jean-Philippe Rochelau.

 Mound of marinated hot-smoked trout
(\$6.95 supplement*)

Trout from Fumée des Monts in Saint-Alexis-des-Monts. Simply delicious!

 Caesar salad for two
(\$10.95 supplement*)

Romaine lettuce with mayonnaise of your choice.

Specialty duck *foie gras* done à la *Baluchon* and onion conserve
(\$16.95 supplement*)

Québec foie gras from La Maison du Rôti, conserve from Finesses Gérôme in Saint-Paulin.

***Taxes and tip extra**

A 15% service charge will be added to your bill.

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Hot Entrées

Braised endive and prosciutto, cream, parmesanned pesto

Finely sliced prosciutto from Québec rolled in braised endives, served with a cream pesto sauce and sprinkled with Parmesan cheese.

 **Warm garlic-flavoured salad of asparagus and pear**

Blanched pan-sautéed asparagus with pear quarters and prosciutto lardoons on a bed of mesclun salad with garlic croutons. Created by Rosalie Lemay

 **Crusted veal sweetbread and reduced creamed Balsamic vinegar**

Saint-Angèle-de-Prémont sweetbread in duck fat conserve, macerated in reduced Balsamic vinegar and sheathed in dough.

 **Sautéed, cognac-deglazed quail and lentils**

Roasted Québec quail in its tangy cooking juices and cognac.

Mushroom feuilleté, Matane shrimps and lobster sauce

Sautéed sliced mushrooms and Matane shrimps, doused with garlic-flavoured creamed lobster sauce.

  **Marinated tofu on a layered mound of tomato and red onion**

Pan-cooked tofu has been marinated in a Far East-inspired blend of soya sauce, raspberry vinegar, sesame oil and garlic. Created by Myriam Lessard.

  **Blue cheese-and-fig crunch**

Ermite and Saint-Paulin blue cheese, “breaded” with nuts, oven-broiled, and served with a tomato-Porto-and-honey sauce. Created by Rosalie Lemay.

  **Corn sticks covered in smoked salmon and Provençal parmesan, in reduced grape juice with a hint of wine and chocolate, dill dip**

Saint-Paulin grapes are pressed on site and reduced, with a dose of red wine and black chocolate added. Created by Myriam Lessard.

 **Pernod-flambéed shrimp**
(\$8.95 supplement)

Five gorgeous shrimps cooked to your taste, flambéed in Pernod and simmered in a lobster-and-35% cream sauce.

Homemade fruit sorbet



Trou Normand

\$4.00 supplement



Main dishes



Fish Dishes



Trout fillet and clam-in-a-shell, flavoured with saffron sauce

Oven-cooked Saint-Alexis-des-Monts trout accompanied by sautéed mushrooms and a clam topping. Creamed, saffron flavoured fish stock adds subtle flavour.



Salmon roasted in olive oil, carrot and celery julienne, and Napolitaine sauce

Atlantic salmon is cooked in a salamander and served on a bed of sautéed julienne with tomato sauce from Finesses Gêrôme.



Red tuna roasted with coconut and Espelette pepper, served with a cream-and-coconut milk sauce.

A slab of Pacific tuna is oven roasted to taste with coconut and pepper. The sauce is of coconut milk, 35% cream and fish cooking juices. Offered when available.



Striped bar fillet, lavender buds and dried tomato crème brûlée

Virginia raised whitefish fillet is served with a crème brûlée and crust of toasted lavender. Created by Myriam Lessard



Dover sole à la meunière
(\$28.95 supplement*)

A favourite from the Atlantic, tender sole is served with mushrooms and French shallots.

A heaping serving of seafood with garlic cream sauce
(\$29.95 supplement*)

A delectable combination with 4 sizeable shrimps, 6 large scallops, 3 langoustines and 2 crab legs, cooked in garlic butter.



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Meat Dishes

Duck breast, flageolet peas in tangy cooking stock

Lac Brome duck breast is slowly cooked in duck fat, with simmered peas and cut vegetables added.

Rabbit thigh oven-roasted with Dijon mustard, and creamed almond sauce

La Mauricie rabbit is cooked slowly and basted for optimum tenderness. A delicately flavoured almond sauce is sure to please.

  **Small pan-cooked beef filet with pleurotus mushrooms and Bordelaise sauce**



120 g of Western Canada 'AAA' beef cooked to your taste, with mushrooms and red wine

Pork filet with rosemary and Meaux mustard sauce

Québec pork filet is brushed with mustard, rolled in a dough sheath and oven cooked. Served with traditional mustard sauce with 35% cream.

 **Pan-cooked veal, apples and Le Baluchon cheese, with Calvados sauce**

Grain fed veal (120 g) from Saint-Angéle-de-Prémont cooked to your choosing, lightly roasted apple slices interlaced with Sainte-Anne-de-la-Pérade cheese.

  **Turkey filet with wild boar bacon filling, and forestière sauce**

Quebec raised turkey cooked slowly in the oven with bacon from Rieur Sanglier de Yamachiche, served in a mushroom sauce.

Pan roasted lamb loin and L'Ermite blue cheese

New Zealand lamb is cooked to your specification with fines herbes and served with L'Ermite blue cheese from Saint-François-du-Lac.

 **Grilled beef strip loin and pepper sauce**

'AAA' Angus beef from the Mauricie region's Morissette meat producers; cooked to your taste and doused with lightly creamed 3-pepper sauce.



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Guinea hen oven-cooked in a poultry stock, with specialty tomato-and-olives sauce

Yamachiche-raised guinea hen roasted slowly in the oven, deglazed with poultry juices and served with a Finesses G r me tomato and olives sauce.



Saint-Paulin red deer medallion, pan cooked, with maple syrup and red berry sauce

Deer raised at Chez Gerry, cooked to taste and moistened with maple syrup sauce from Sucrerie Boisvert in Saint-Stanislas.

Ostrich tail in reduced Porto with cranberry sauce
(\$14.95 supplement*)*

120 g of the most tender part of Qu bec-raised ostrich cooked according to preference. According to availability. Created by Jean-Philippe Rochelau.



Roasted boar filet, bacon and fruit-ketchup sauce
(\$16.95 supplement*)

Quality red meat from the Rieur Sanglier in Yamachiche, the boar filet and bacon are pan-cooked to your choice. Offered when available.



Beef filet tartare with Pont-Neuf apples (\$21.95 supplement*)*

180 g of chopped 'AAA' Alberta beef.

Stove-cooked duck foie gras, roasted banana and maple syrup
(\$29.95 supplement*)

Qu bec foie gras garnished with roasted banana slices and deglazed in cognac and maple syrup. A treat for the true epicurean.

Oven-roasted Qu bec rack of lamb in fines herbes and Dijon mustard
(\$32.95 supplement*)*

Seven succulent lamb ribs cooked to your preference and served with mustard sauce.

Special Features

Daily choice of the chef

Ask your waiter for details about this special dish.

Steamed veal cannelloni in a Fine Ros e sauce from Finesses G r me

Laval produced cannelloni with a specialty sauce from Saint-Paulin's Finesse G r me.



Gratin ed zucchini and cauliflower in a cream and Le Douanier cheese sauce

Featuring cheese from Noyan in the Mont r gie region. The taste of nuts and green apples is the hallmark of this cheese.



Lentils and mini-vegetables with soya-marinated tofu square

Lentils and vegetables simmered slowly in the oven, sprinkled with rice cake crumbs and Parmesan cheese.



Asparagus ravioli soup with creamed Arrabbiata coulis

Spicy Saint-Paulin tomato sauce has 35% cream added.

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Desserts

The Maple Marvel

Entremets created by our First Chef, Jean-Philippe Rocheleau, third-prize recipient in the “La Route des Érables” (or Maple Highway) competition organized by the Fédération des Producteurs Acéricoles du Québec (the Quebec Maple Syrup Producers Association). Savour this marvel of our “maple artist” with its light maple mousse and its gorgeous Genoese of rich, tasty maple sugar.

Cherry Darling

The Temps des Cerises in neighbouring Charette is the source of this exquisite cherry pie with cooked almond cream topping. A melding of flavours to seduce the discerning gourmet.

Domino

Inspired by the game of the same name, this amusing treat brings together chocolate, roasted pecans and “Sang d’Encre,” a tangy caramel-tasting beer from the Trou de Diable microbrewery.

Lucky For You

A dessert overflowing with the flavours of both fruit and flowers. Lychee and rose flavours blend exquisitely with tart raspberry, in perfect harmony with the dessert’s chocolate-filled heart. *Nut free.



Our Roots And Others’

Full-bodied black chocolate and light hazelnut wed in this delight whose sources are in both Venezuela and the soils of Saint-Paulin. Powerful and distinctly tasting, this entremets couples bittersweet flavours with the freshness of wintergreen.



Here’s To Your Health

Sorbet verrine with green tea (from our specialty tea store in the Éco-café Au Bout du Monde), pistachio and soya brownie and warm chocolate sauce. Nature and her elements go together in a tall goblet.



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The Perfect Trilogy
(\$5 supplement)

Three iced parfaits complement each other
- small coffee parfait (coffee from the Éco-café Au Bout du Monde)
- pineapple and nougat parfait from the southern isles
- pears galore parfait



Say Cheese
OR
The Big Cheese

A selection of mild and strong cheeses from regional cheese maker Fromagerie Couland. A superposition of beets and cheese emulsion, traditional pie (“tarte tatin”) with oriental apples, goat’s cheese and Camembert with apricots and crunchy almonds.

OR

Our classic cheese dish: a platter of mild or strong cheese, as you prefer.

*Dessert can be served nut-free.

A Grand Irish Symphony
(\$3 Supplement*)

This rich Bailey's Irish Cream-infused crème brûlée seduces dessert aficionados with a delicious symphony of soft caramel sweets and truffles. A light woody taste melds with the long-lasting notes of sweet chestnut in a taste experience at once soothing and stimulating.



Cream and Frosting

Homemade ice cream. Flavours change according to our pastry chefs’ inspirations.

*Dessert can be served nut-free.



Fruit Elixir

A salsa of choice fruit morsels macerated in passion fruit juice and star anise and infused with the exotic flavour of coconut.

*Dessert can be served nut-free.

Peaches and Cream

Peaches galore accompany this dessert for two. A sinfully delicious thyme and vanilla crème mousseline sits atop a delectable almond cake. Duos of aromatic crème brûlées and mini jelly pies are complicit in the delight.

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FLAMBÉED DESSERTS (with supplement)

These desserts are not included and may not be substituted for a table d'hôte dessert.



Cherries jubilee

\$18.95* (for 2 people)



Pastis pears

\$18.95* (for 2 people)



Rum bananas

\$18.95* (for 2 people)



Crêpes Suzette

\$21.95* (for 2 people)

Children's Menu

\$20.95*

Soup or vegetable juice



Fruit sorbet



Grilled salmon steak, lemon tea biscuit



Fettucini pasta with fine rosée sauce from Finesses Gêrôme in Saint-Paulin

Turkey filet and forestière sauce

Pork filet in maple syrup sauce



Dessert

Glass of milk

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Éco-café *Au bout du monde*

The Éco-café Au bout du monde delivers the ultimate sensory experience. The distinguishing features of the Éco-café are the authenticity of its concept of sustainability and the Le Baluchon tradition of quality. The Éco-café is a gustatory showcase for regional dishes, and favours natural, organic production methods.

Your curiosity is sure to be piqued by the personalities and the crafts that have been integral to the rich history of the du Loup-Mahigan Sipi River, and guests can savour the pleasures that come with discovering the homegrown products of the region.

Come and visit, and then take home a piece of our corner of the world!

