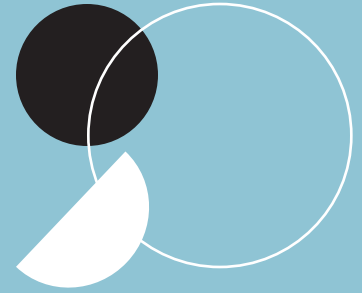


GROUP LUNCH MENU



FIRST THINGS FIRST RÉSISTANCE

Soup of the moment

Mushroom pasta

Fresh and local artisanal pasta, garnished with a soft poached egg and an airy morel sauce, with Île d'Orléans asparagus and oyster mushrooms from the Saint-Sauveur neighbourhood

OR

Organic Charlevoix chicken

Confit chicken breast, thin slice of salted foie gras, roasted carrots, root vegetable purée, red wine sauce

THE FINALE

Rhubarb and strawberries

Poached rhubarb, fresh strawberry salad, lemon cream, olive oil sponge cake

Coffee, tea or herbal tea from *Camellia Sinensis*

(chai, Earl Grey, Sencha Nagashima, mint, Assam Breakfast black tea, chamomile)

ENJOY YOUR MEAL

42.

Conditions

This menu is available Monday to Friday, from 11:30 a.m. to 2:00 p.m.

Available for parties of 15 people or more.

The choice of menu and number of guests must be confirmed 3 working days before the date of your reservation. After that date, all confirmed meals will be billed.

Applicable taxes and 15% gratuity (tip) will be automatically added to the final bill.

A single global bill is issued for all group meals, payable at the end of the meal.

The choice of dishes and prices are subject to change without notice.

418 643-6640 | resto@assnat.qc.ca



Vegetarian, vegan on request