



VILLEGIA
LE VICTORIN

TABLE D'HÔTE

RESTAURANT "LE LAURIER"

LUNCH MENU

Available from 11:00 am until closing

SOUP OF THE DAY	4	CHICKEN SOUVLAKI	17
DUCK CONFIT POUTINE & 100% JERSEY CHEESE Delicious homemade fries, duck confit & cheese curd from <i>La Fromagerie de Warwick</i> . Topped with homemade brown gravy	16	Made with pieces of mustard marinated chicken breast, served with vegetable rice, garden salad & tzatziki sauce	
VEGAN OF THE MONTH Every month we add a new vegan dish to our menu, a must!	14	GRILLED VEGETABLE PANINI	16
BEER & BBQ PULLED PORK PANINI On a multi-grain half baguette, braised pork with beer flavored BBQ sauce, fried onions, sprouts topped on <i>La Religieuse</i> cheese from <i>La Fromagerie du Presbytère</i> , served with homemade fries.	16	Zucchini, peppers, tomatoes, onions, sprouts & Swiss cheese on a multi-grain bread, served with a spinach & arugula salad, lemon & poppy seeds dressing	
100% ANGUS BURGER ON BRIOCHE BREAD Delicious beef burger, smoked cheddar, lettuce, tomato, gherkin, fried onions & candied French shallots mayo	16	CLASSIC FISH & CHIPS Cod fried in <i>Microbrewery l'Hermite</i> red beer batter, with fries & tartare sauce.	17
VEGGIE BURGER As the Angus Burger, replacing the beef with a tender quinoa, sweet potatoes & small sprouts patty.	16	FISH OF THE DAY	\$
PORK BURGER ON ONIONS BREAD Herb chopped pork patty, goat cheese, slides of cucumber, homemade relish & mint plain yogurt	14	Piece of fish, garnishing & side dishes change according to the season	
BBQ & WHISKY HALF RIBS Served with a generous portion of homemade fries & coleslaw	17	BOLOGNESE STYLE SPAGHETTIS	17
		Spaghetti in bolognese sauce served with veal meatballs, parmesan & mozzarella cheese	
		MARINATED CHICKEN CAESAR SALAD	17
		Crunchy roman lettuce hearts, homemade Caesar dressing, garlic croutons, bacon, parmesan & mozzarella cheese	
		DESSERT OF THE DAY OR HOMEMADE FRESH FRUITS SALAD	5
		COFFEE, TEA OR HERBAL TEA	2 ⁵⁰
		Create your own 3-course table d'hote (from 11:00 am to 2:00 pm) including entree, main course, dessert, coffee-tea-herbal tea	24

Gratuities & taxes extra

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VILLEGIA
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TABLE D'HÔTE

RESTAURANT "LE LAURIER"

EVENING MENU

Starting at 5:00 pm

APPETIZERS

SOUP OF THE DAY	4
Soup or creamy soup of the day made with a selection of fresh vegetables.	
SCANDINAVIAN SALAD	6
Mix of fresh lettuce, radicchio, burned onions, Nantais style marinated carrots, roasted pecan nuts & a piece of jerkey style smoked pork. Served with a lemon & raspberry dressing.	
FINNISH FISH SOUP	7
Creamy fish stock, salmon & cod cubes, grilled green shallots, flambéed with <i>Aquavit le Valkyrie</i> , topped with a <i>Moulin Lapierre</i> bread crostini	
RILLETTES DE PORC MAISON	8
Homemade pork rillettes with apricots & elderberry marmalade, served on a celeriac waffle	
SMÖRGASTARTA (NORWEGIAN ANTIPASTI)	9
Cheese duo: goat cheese & grilled <i>Dorémi</i> , topped on a multitude of garnishes : homemade smoked duck, artic charr gravlax, kumquat, candied ground cherries & blood sorrel sprout	
CHEF'S INSPIRATION	7
Inspiration according to the season, please ask to your waiter.	

MAIN DISHES

VOLTIGEURS GRAIN FED CHICKEN BREAST	19
Chicken supreme topped on mashed potatoes with a pan fried wild mushrooms caraway sauce.	
BEEF SHOULDER "AU JUS"	22
Marinated beef shoulder, root vegetables & <i>Fingerling</i> potatoes, served with an exquisite beef stock.	
SALMON TROUT	25
Salmon steak topped on a garlic & candied shallots millet, with vegetables & sea-buckthorn butter.	
BERKSHIRE PORK	23
Rack of pork served with a parsnip trio: puree, roasted & chips. Topped with cardamom & juniper berry sauce.	
MACKREL FILLET	27
Mackrel fillet in a oats crust, Jerusalem artichokes & beans, <i>L'Hermite</i> brown beer sauce, served with birch syrup & smoked salt	
CHEF'S INSPIRATION	\$
Please ask to your waiter about the dish of the day	

DESSERTS

EVENING DESSERT OR HOMEMADE FRESH FRUITS SALAD	7
COFFEE, TEA OR HERBAL TEA	2.50
Create your own 3-course table d'hote including appetizer, main course, dessert, coffee-tea-herbal tea	
	37

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