MENU DES FÊTES

Du 21 December Au 31 December

ONLINE ORDERING AVAILABLE STARTING NOVEMBER 16
AT LEAST 4 DAYS IN ADVANCE

TURKEY ROAST
13.95 $ /portion
Boneless fresh turkey, rolled, roasted and sliced, topped with classic brown sauce and served with cranberries in an overproof containe
Only available in even servings.
*120g of coocked meat, 4oz of sauce and 2 oz of cranberries.
*The W/B, white and brown option is based on a 3:1 ratio

STUFFINGS
3.75 $ /portion
Fresh ground pork, sautéed onions, breadcrumbs, egg and fresh herbs, served in1/2 inch slices (100 g).
Chestnuts **or** cranberries **or** forest mushrooms.

BRAISED TURKEY IN BROTH
12.95 $ /portion
Whole braised turkey, cut into pieces, served with it's broth reduction and garnished with cranberries, carrots, leeks and celery. (120g net meat).
Only available in even servings.

TRADITIONAL MEATBALL STEW
CONTAINER 21.95 $/pc , 32.95 $/pc, 52.95 $/pc
Six, nine **or** fifteen meatball of fresh pork with tender pieces of pork trotters.

MAPLE GLAZED BONE IN HAM
WHOLE PIECE THAT HAS BEEN DECORATED
6.95 $/portion (Around half pound /person, 4 servings minimum)
Dressed with pinceapples and served with a maple syrup sauce.

SLICED AND READY TO SERVE
8.95 $/portion
Served in a maple sauce, garnished with pineapple and cranberries (120 g meat).
Only available in even servings.

TOURTIÈRE PORK & VEAL
14.95 $ / Format 8"
Traditional recipe. Freshly chopped pork and veal in a pasrty crust.

CHICKEN POT PIE
14.50 $ / Format 8"
Chicken Voltigeur, cut vegetables and homemade velouté, in a shortcrust pastry.

TOURTIÈRE DU LAC-SAINT-JEAN
18.95 $ - 39.95$
Mix of cubed meats and Yukon Gold potatoes.
Beef, pork, veal, poultry and game.
8" round format **and/or** 7.5x9.5" format cipaille.

MASHED POTATOES
3.75 $ / portion (180g)
Yukon Gold potatoes, cream butter.

GRATIN DAUPHINOIS
4.95 $/PORTION (180g)
Potatoes, cream, caramelized onions, Quebec cheese and bacon.
Only available in even servings.

SIDE VEGETABLES
3.50 $ / portion (130g)
- Seasonal vegetables in extra-virgin olive oil.
- Classic beans with shallot.
- Roasted root vegetables in extra virgin olive oil.

Only available in even servings.

BEET SALAD
2.95 $ / portion (100g)
Cooked and sliced beets with raspberry vinegar, balsamic and red onions.
Only available in even servings.

COMMANDEZ EN LIGNE AU WWW.LEMAITREBOUCHER.COM

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OUR CLASSICS

BEEF BOURGUIGNON
14.95 $ / portion
Beef, veal stock, red wine, mushrroms, carrots, bacon and pearl onions (130 g net meat)
Classic qith Bacon or without bacon.

COQ AU VIN
12.95 $ / portion
Grain chikenleg, veal stock, redwine, nushrooms, carrots, pearl onions and bacon.
Classic qith Bacon or without bacon.

STUFFED BONELESS QUAIL
17.95 $ / portion
A whole quail confit of onions with figs and foie gras. Porto sauce.

HAZELNUT CRUSTED SALMON
17.95 $ / portion (140 g)
New Brunswick salmon, parsnip puree.

ALSATIAN SAUERKRAUT
14.95 $ / portion
Cabbage garnished with bacon and onions, German smoked sausages, brined and braised pork legs

BRAISED LAMB SHANK IN RED WINE
19.45 $ / portion
Lamb shank braised in red wine and veal stock, with garlic, rosemay and honey.

TURKEY BLANQUETTE
14.95 $ / portion (120g)
Tender chunks turkey cooked in a white wine reduction with mushrooms, carrots, onions, celery, and cream, seasoned with a homemade herb blend.

SOUP

BUTTERNUT SQUASH SOUP
3.50 $ / portion (250 ml)
Butternut squash with a hint of cream. Our secret ingredient is the Lapsang smoked tea that makes it unique. Price/250ml, sold in 500ml.

MUSHROOM SOUP
3.50 $ / portion (250 ml)
Oven roasted mushrooms, yukon gold and home made broth, a classique, our way. Price/250ml, sold in 500ml

CARROT AND GINGER SOUP
3.50 $ / portion (250 ml)
A subtile touch of ginger to enhance the sweet savory taste of carrots. Price/250ml Sold by 500ml container.