

AUBERGE  
SAINT-ANTOINE

MEAL BOXES



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A minimum of 10 meal boxes is required for free delivery.

Distribution is available within a 30 km radius of Auberge Saint-Antoine.

A minimum of 48 hours is needed between the order confirmation and the delivery.

VEGETARIAN THREE-COURSE MEAL – \$25

- Appetizer
- Garden ratatouille panini, candied tomatoes, spinach, edamame humus, basil served with red beet tartar, goat cheese crémieux, walnut chutney, lamb's lettuce salad
- Delight of our pastry chef

THREE-COURSE MENU – \$25

- Appetizer
- Mint Chicken Sandwich, Romaine and Pancetta served with celery root, green apple and almond remoulade
- Delight of our pastry chef

THREE-COURSE MENU – \$35

- Poultry rillettes from the Orléans farm, apple jelly from the Bilodeau orchard, sweet and sour vegetables
- Lightly smoked beef sourdough Baguette, candied peppers, Hercules de Charlevoix cheese, arugula, wild mushroom mayonnaise served with crispy vegetable salad
- Delight of our pastry chef

FOUR-COURSE MENU – \$45

- Cassis et Mélisse faisselle with dill and lemon, trout gravlax, corn blinis, herb salad, radishes
- Dune pepper deer tataki, Orleans Island black garlic aioli, crispy vegetable salad, Alfred le Fermier cheese
- Selection of local cheese, Borderon bakery's bread
- Delight of our pastry chef

FIVE-COURSE MENU – \$68

- Arthur's Pâté en Croûte, Canard Goulu duck breast, foie gras, housemade condiment, young lettuce
- Endive and radicchio salad, pear vinaigrette, maple syrup caramelized pecans
- Veal and seasonal mushrooms fricassee, wild rice, braised root vegetables, Brussels sprouts leaves
- Selection of local cheese, iced grape compote, assorted nuts, Borderon bakery's bread
- Delight of our pastry chef

All special requests must be made in advance.