

The First Settler's Feast

(3 services & entertainment)



- Appetizers -

THE HURON'S SAGAMITÉ

Native people fish soup garnished with small game, corn & vegetables.

OR

WENDAKE SALAD

Native people warm salad made from red beans, corn, vegetables and seeds.

- Main courses -

BRAISED OX CHEEK... 39,95 \$

A tender piece of beef braised in a cider sauce, perfumed with juniper berries.

CORNISH COCKEREL... 43,95 \$

Small chicken cooked whole and stuffed with cranberries.

POACHED SALMON FILET... 41,95 \$

A light sauce, made from white wine, herbs and butter, accompanies the filet.

DEER CASSEROLE... 44,95 \$

Deer cubes slowly simmered over a low fire, in a thick sauce made from dark beer and apples.

PRESERVED DUCK LEGS... 42,95 \$

Cooked and preserved in its own grease, this dish is served with a tangy sauce made of maple syrup and red wine.

DEER SPARE RIBS... 44,95 \$

Tender fire-roasted ribs that have been marinated in a rhum and molasses sauce.

- The sweet delicacy -

MAPLE SYRUP PIE

Try this sweetest blend of cream, butter, and pure maple syrup in a delicious pie, with a touch of fresh maple-flavoured cream.

Served with Coffee, Tea or Herbal Tea

All of our feasts include animation by actors and musicians that will surely revive your New-France festive spirit.

Be aware that a 15% service charge is added to your bill for groups of 8 customers and more.

Le Cabaret du Roy
www.oyez.ca