

# Hygge

EVERY THURSDAY EVENING THE TABLE D'HÔTE IS AT A REDUCED PRICE



## STARTER

### SOUP OF THE DAY

or

### MIXED SUMMER GREENS

Salted granola • Vinaigrette of the day

or

### HOT-SMOKED SALMON RILLETTES FROM GOSSELIN SMOKEHOUSES +4

Boral yogurt • Lingonberries • Edible flowers • Fennel and kohlrabi remoulade

*Served with slices of toasted country bread*

## MAIN COURSES

### TOMATO CONFIT SALAD WITH MOZZARELLA DI BUFFALA FROM QUEBEC

Pan-fried spruce focaccia • Lettuce • Summer strawberries • Birch syrup vinaigrette

or

### ARCTIC CHAR GRAVLAX

Boreal yogurt • Gin cucumber • Radish, bean and roasted fennel salad

Sunflower, summer honey and boreal spices vinaigrette

or

### PIGLET SANDWICH FROM THE GASPOR FARM

Brioche bread • Sea buckthorn mustard • Fennel and kohlrabi remoulade

*Served with small summer greens*

## DESSERT OF THE DAY

## TO DRINK

### ONE DRINK OF YOUR CHOICE FROM THE FOLLOWING SELECTION:

Red wine or white wine depending on availability

Cocktail from our mixologist

Microbrewery beer



Nut free



Gluten free



Vegan



Vegetarian



Lactose free

\* Tip not included.