

LUNCH MENU

APPETIZER

SOUP OF THE DAY



MAIN COURSE

PULLED CHICKEN BURGER

Broccoli tapenade • Ranch sauce and cheese from Abbaye St-Benoit Frères St-Jacques • Side of salad of choice or French fries

*Gluten-free bread extra \$3

DESERT

HASKAP MILLE-FEUILLE

Acerum brown whipped cream from Shefford

\$20

CAFÉ BLA-BLA

Sherbrooke
**Restaurant
Week**

Oct 14^{to} 30

DINNER MENU

APPETIZERS

LOBSTER BISQUE 

OR

BOURGUIGNON BEEF CROQUETTES

Red wine mayonnaise

MAIN COURSES


NAGANO PORK TENDERLOIN - \$30 

Rosinette apple sauce from Gros Pierre • Brie sauce •
Buttered nantaise carrots

OR

SALMON CONFIT - \$40

McDuff vinegar reduction • Puff pastry • Yellow beetroot and
dill salad • Mushrooms

*Possibility 

DESERT

HASKAP MILLE-FEUILLE

Acerum brown whipped cream from Shefford

\$30 \$ - \$40

CAFÉ BLA-BLA

Sherbrooke
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