MENU

Appetizers/Soups	25
Soup of the day	\$6
Classic french onion soup 12oz	\$12
Relais french onion soup served with pastry 16oz	\$16
Tomato and bocconcini salad Pesto and homemade vinaigrette	\$12
Garlic snails (6) garlic butter and cheese	\$12
Salmon gravlax Atlantic salmon, capers, olive oil, salt, shallots	\$18

Burgers Angus AAA Served with fries and salad	
Le Relais Beef, maple bacon, cheddar cheese, lettuce, tomato	\$22
Brie Beef, brie, caramelized onions, mushrooms, lettuce, tomato	\$24
Crispy spicy chicken Swiss cheese, lettuce, tomato, bacon, spicy sauce (jalapeños)	\$24
Vegetarian Lettuce, tomato	\$24
Duck gamache Duck confit, cheese, lettuce, tomato	\$28

Salads/Tartare **Apple walnut salad** \$18 lettuce, Goat cheese, green apples, walnuts \$14/18 Ceasar Salad Lettuce, capres, garlic, parmesan, anchovies, croutons and house made sauce. Add chicken + \$10,00 \$18/26 Red tuna tartare Soya, sesame oil, lime, chives, sesame seeds **Pasta** La Verde \$22 Pesto & Parmesan Vegetarian \$24 Pesto & Parmesan, vegetables Carbonara \$26 Smoked bacon, cream, parmesan, egg Rigatoni al Pomodoro \$24 Tomato sauce and parmesan

Fish & co		
Fish & Chips	\$26	
Cod, fries and green salad Poached cod	\$28	
Rice and vegetables	\$20	
Garlic shrimp (6)	\$28	

HOUSE SPECIALTIES

Cassoulet \$32

Beans, smoked pork, duck sausage and duck confit

Mains		
Duck sausages (2)	\$20	
fries and green salad, extra sausage + \$6,00 Duck wings (6)	\$20	
fries 1/2 ribs with homemade BBQ sauce	\$28	
fries and salad Porc chops 12 0z	\$20	
mashed potatoes and salad Flank steak AAA	\$28	
Aged in papaya juice, vegetables of the day, fries or potatoes, pepper sauce Duck confit	\$32	
Potatos, vegetables of the day Calf's liver	\$26	
Balsamic vinegar reduction, bacon, potatoes, vegetables of the day Tacos (2) chicken or beef	\$20	
fries and salad Poutine	\$18	

Desserts			
Chocolate mousse Crème caramel Maple syrup pie Carrot cheesecake	7 6 8 10		