

Le Baluchon, a fabulous experience since 1990

Our mission: To delight you with each and every bite!

Le Baluchon offers a menu based on local products. The proteins you'll discover on the menu are sourced from local farms, as well as micro-farms and livestock farms in Québec. Most of our fish and seafood comes from neighbouring villages, the Gaspé Peninsula and the Maritimes. Our Chef is literally inspired by the different climates our region offers. Benefiting from our four well-defined seasons, the menu changes throughout the months. We offer a Nordic cuisine with boreal flavours, inspired by the legacy of recent generations of newcomers.

Partnering with local producers

« Collaborating with local producers is an essential part of my philosophy. Surrounded by lush nature, fields and forests, Le Baluchon benefits from an invaluable wealth of nourishing resources! »

Alex Hanna, Chef

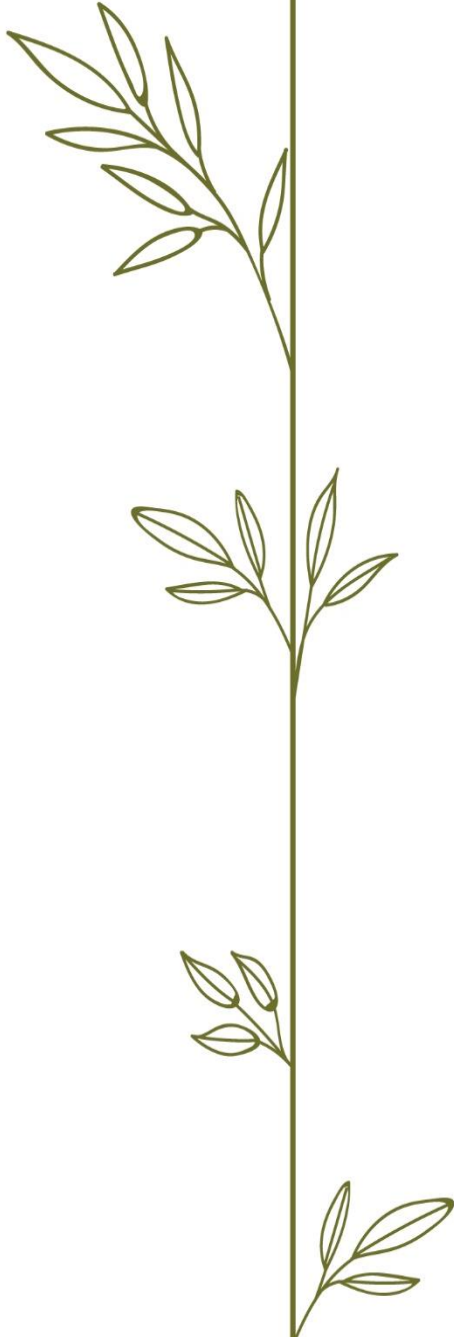
We offer you the very best, thanks to our following partners:

Le Baluchon	Gibier Canabec
Bohayma	Gourmet Sauvage
Coop La Charrette	Hector Larivée
Distamax	La Piqûre Miel
Distillerie de Montréal	Les Boisés d'Amélie
Cueilleur Gilles Armstrong	Les Cultures d'Aujourd'hui
Domaine Small	Les Fumés des Monts
Ferme Les Vergers d'Or	Les Jardiniers du Chef
Fromagerie Nouvelle-France	Les Mains Pleines de Pousses
Fromagerie Alexis de Portneuf	Les Pêcheries Norref
Fromagerie de l'Isle-aux-Grues	Les Truffettes
Fromagerie du Presbytère	Prendre Racine
Gaspésie Sauvage	Rougié
Gastronomie Boréale	Saint-Poulet

All prices shown are before taxes and gratuities.
The supplementary charges shown are added to the cost of the table d'hôte.

MENU

3-COURSES



THREE-COURSE TABLE D'HÔTE \$74

Note that this menu is only served as a table d'hôte.

Include an additional appetizer for \$15

— APPETIZERS —

SAINT-ALEXIS-DES-MONTS GRAVLAX
TROUT | GOAT CHEESE | BIRCH SYRUP

LOCAL DUCK
FOIE GRAS | PLUM | BREAD
(\$5 supplement)

PANNA COTTA
FRESH MOZZARELLA | TOMATOES | EGGPLANT

BEEF TARTARE OF OURS LANDS
SUNDRIED TOMATOES | HOMEMADE BOURSIN | BREAD

CREAM OF THE MOMENT
CHEF'S INSPIRATION

— EXTRAS —

PAN-FRIED FOIE GRAS \$10

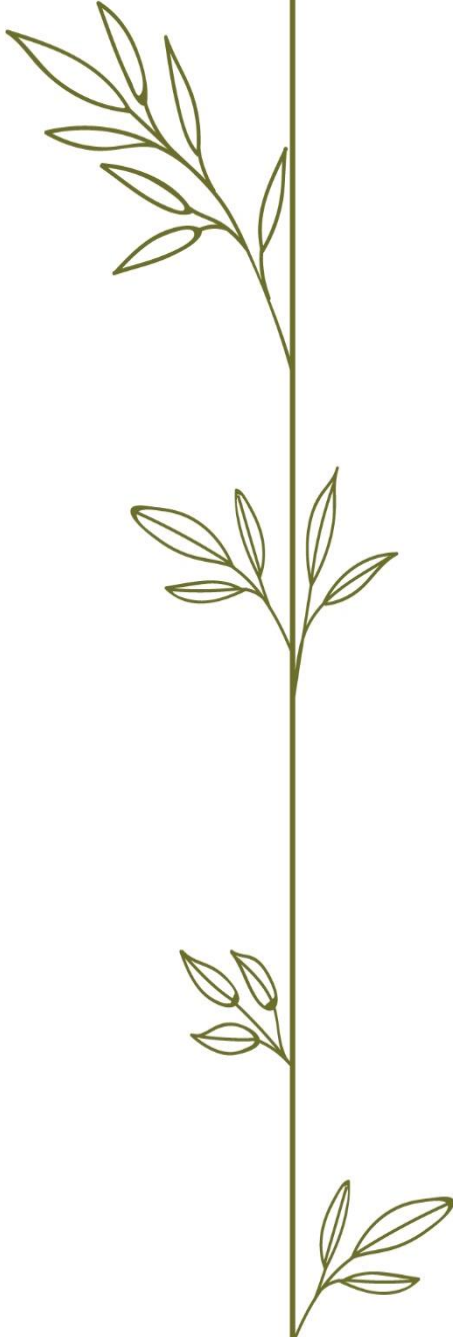
WAGYU A5 JAPONAIS STRIPLOIN \$29

SHRIMP (3) \$12

To our vegetarian and vegan customers,
please ask our server for the Chef's suggestion

MENU

3-COURSES



MAIN DISHES

We cannot guarantee the complete absence of food allergens despite several steps put in place to support our customers who are subject to food intolerances or allergies.

SEAFOOD RISOTTO

SHRIMP | SCALLOP | SQUID INK

Les 2 terres, Domaine les Cognettes, 65 \$
Muscadet Sèvre et Maine sur lie, Loire 2020 bio
(Melon de Bourgogne)

LAMB

GNOCCHIS | CREAM | DUNE PEPPER

Instant T, Les Terres d'Ocre, 75 \$
Saint-Pourçain AOC, Loire 2021 bio (Gamay, Pinot noir)

QUÉBEC DEER

PEPPERS | CELERY ROOT | PISTACHIO

(\$7 supplement)
Château Belair Saint-Georges, Château Haut Saint-Clair 85 \$
Saint-Émilion, Bordeaux 2019
(Merlot, Cabernet franc, Cabernet sauvignon)

FILET MIGNON

VEGETABLES | MUSHROOMS | CHIMICHURRI

Camp, Hobo wine, États-Unis, Sonoma 68 \$
Valley AVA 2022 (Cabernet sauvignon)

COD

SUCCOTASH | BLACK BEER | SALMON CAVIAR

Le vent dans les saules, Les pas Saint-Martin, 62 \$
Anjou, Loire 2021 (Chenin blanc)

MILLE-FEUILLE RATATOUILLE

EGGPLANT | PEPPERS | ZUCCHINI

Pinot noir, Domaine Guillot-Broux 76 \$
Bourgogne 2021 (Pinot noir)

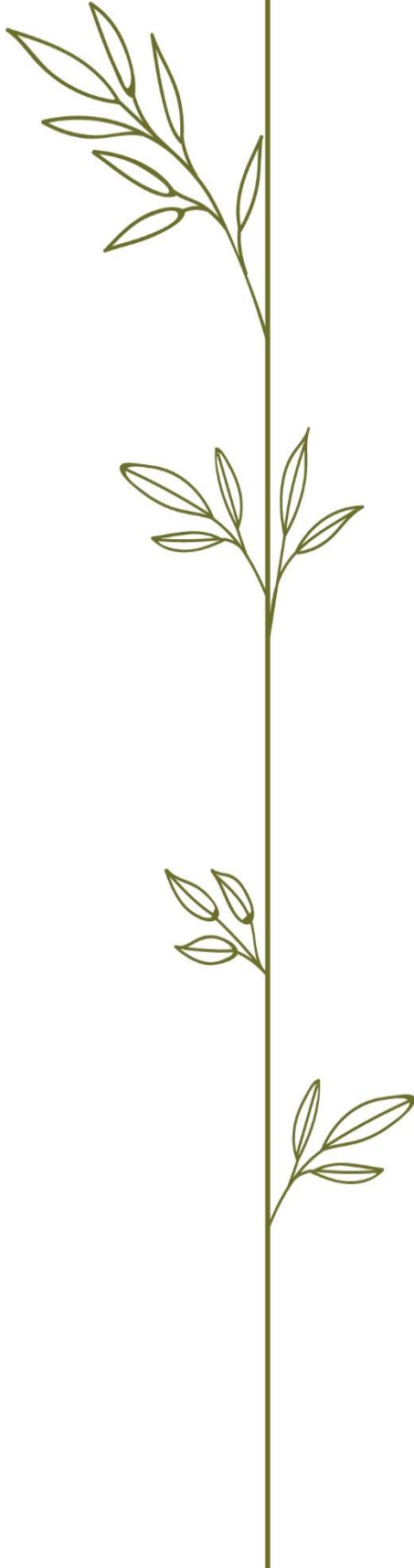
For vegetarians or vegans, find out more
contact your server if you want additional options.

CHEF'S SELECTION

DISCOVER THE CHEF'S INSPIRATION DISH
(Possibility of a supplement (\$) depending on the dish)

MENU

3-COURSES



— DESSERTS —

To ensure the quality and freshness of your dessert, our waiters will ask for your choice of dessert when ordering your meal.

You can change your dessert
for a liqueur coffee for \$ 7

HOLIDAY CHERRY

CHERRY | CHOCOLATE COOKIE | VANILLA MOUSSE

BOREAL DELIGHT

HASKAP MOUSSE | GRAHAM | SWWET CLOVER ICE CREAM

CLAFOUTIS

CRANBERRIES | LEMON | VANILLA ICE CREAM

ALMONDS AND BLUEBERRY ICE POP

VEGAN ICE CREAM | COUREUR DES BOIS CARAMEL

LAYERED CHCOLATE AND RASBERRY

CHOCOLATE GANACHE DUO | RASBERRY SORBET

— CHILDREN —

(AGES 5 TO 12)

CREAM OF THE MOMENT

FARFALLES

MUSHROOM | CREAM | PARMESAN

POULTRY

VEGETABLES | CELERY ROOT | PEPPERS

FISH

VEGETABLES | TOMATOES | CHIMICHURRI

CHOCOLATE FONDANT

CHOCOLATE | RASBERRY SORBET | FRUITS

JUICE OR MILK