

Le Cabaret du Roy



The First Settler's Feast

(3 services & show)

Appetisers

Sagamité

Savoury Amerindian soup made from corn and fish aroma

or

The Peasant's Warm Salad

Green beans, onions, diced bacon

Main Courses

SPANISH STYLE GUINEA-FOWL

Grilled apricot stuffed guinea-fowl leg, garnished with a mildly seasoned capsicum sauce.

TROUT FILET ALGONQUIN STYLE

Poached filet in court bouillon (dill, shallots and white wine)

DUCK CONFIT WITH CRANBERRY CARAMEL SAUCE

Cooked very slowly in it's own fat, then grilled with a savoury cranberry caramel. Simply New France at it's best!

WALNUT AND MAPLE HART CASSEROLE

Tender and savoury pieces of hart meat simmered in a maple and European walnut sauce.

The Sweet Delicacy

Tourte Tatin

An apple and pear upside-down tart

Coffee or herbal tea



All of our meals are accompanied by actors and musicians that will shurely revive your New-France festive spirit.

