

3 BREWERS AT THE CHALET

A collab with



TO START...

COMFORTING SOUP 8.95

Butternut squash, caramelized onions and aged cheddar.

LOCAL TARTIFLETTE 16.95

Pork cheek, baby potatoes, caramelized onions, cream and Sir Laurier d'Arthabaska cheese.



PERFECT MATCH: THE MILD

English Ale • Alc./vol.: 3.8%

Brewed for the season, this mahogany-colored beer with malty notes pairs perfectly with our Canard du Lac Brome dishes.



LET'S KEEP GOING!

SMOKED DUCK BREAST 36.95

Hot-smoked breast, braised cabbage, creamy mushroom sauce, bacon lardons, Brussels sprout chips and thyme & confit garlic oil.

QUACK QUACK POUTINE 28.95

Duck confit, grilled oyster mushrooms, caramelized onions, Brussels sprout chips, house beer poutine sauce, cheese curds and fries.

LAKE BROME TOURTIÈRE 24.95

Traditional duck and pork tourtière, yellow potatoes and house stew gravy. Served with house salad.

FLAMME FROM EASTERN TOWNSHIPS 22.95

Flammekueche with confit duck, pickled onions, grilled oyster mushrooms, apple and onion reduction, spicy cilantro pesto and secret sauce.

SOMETHING SWEET

CHEESECAKE CHERRY ON TOP 11.95

Cherry and mascarpone cheesecake, served with house-made strawberry coulis.



Our prices do not include applicable taxes or gratuity.