

RESTAURANT | ÉCOLE *Lise Bourgeois*

NEWSLETTER

-Week of November 11th 2024-

On November 11 each year, Canadians collectively remember all those who have fallen in their country's military service.

It's already mid-November. Our program has been finely tuned, so that our students can acquire all the knowledge they need to become brilliant cooks. This week, succulent dishes await you once again. Our students are eager to serve you, and we look forward to welcoming you.

PARKING

PARKING METERS WILL BE BACK THIS WEEK!

Parking payment terminals will be installed this week. It will now be possible to pay by card or cash, directly at the machine.

Bring your receipt to the restaurant to get your money back!

MEALS TO GO

The boutique is open from Wednesday to Friday, from 12:00pm to 2:00pm and on Thursday and Friday from 6:00pm to 8:00pm.

Please do not hesitate to contact us to find out what products are available.

TO CONTACT US



<https://lise.bourgeois.collegelacite.ca/>



613-742-2483, Poste 2400



restoecoleLB@collegelacite.ca

LA CITÉ

RESTAURANT | ÉCOLE
Lise Bourgeois

LUNCH - NOVEMBER 13TH TO 15TH

ENTRÉE

Leeks with gribiche sauce

Or

Stuffed pancakes, ficelle
picarde style

Or

Onion soup au gratin

MAIN COURSE

Dieppoise sole fillet with
butter tagliatelle

Or

Mignons of pork in mustard
sauce with hash browns and
broccoli

Or

Provençal beef estouffade
with parmesan polenta

DESSERT

Caramel floating island
with rum-flavored cream

Or

Dessert of the day

PRICES

2 services : 18,95\$ + tax - 3 services : 21,95\$ + tax

Students: 25% off on food

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-THURSDAY NOVEMBER 14TH-

Menu

ENTRÉE

Cappuccino of lobster cream and
truffle oil

Or

Carpaccio of lacquered beef gravlax,
lentil salad, seaweed and ginger

MAIN COURSE

Quebec rabbit simmered in cider
and apples

Or

Chicken supreme with prosciutto,
seared asparagus and hazelnut
potato espuma

DESSERT

Chocolate Treille with
seasonal berries

55 \$ + tax/person

GASTRONOMIC MENU

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-FRIDAY NOVEMBER 15TH-

Menu

ENTRÉE

Goat's cheese crottin au gratin, fine salad with
bacon and shallot vinaigrette

Or

Open ravioli with seafood, leeks and spinach,
beurre blanc with crushed tomatoes

FOLLOWED BY

Jerusalem artichoke soup and bacon chips

MAIN COURSE

Stuffed guinea fowl leg braised in white wine
and thyme, mascarpone mashed potatoes with
roasted garlic flakes, broccoli with almonds

Or

Iceland cod meunière, Greek-style fennel and
baked acorn squash wedges

DESSERT

Chocolate soup with orange Genoa bread
and vanilla ice truffle

Or

Lemon meringue tart with strawberry coulis

60 \$ + tax/person