

# RESTAURANT | ÉCOLE *Lise Bourgeois*

## NEWSLETTER

-Week of March 31th 2025-

The session is coming to an end soon, so there's only three weeks left to come and enjoy the tasty meal our students have prepared! Make your reservations online as soon as possible.

And **don't forget**: we'll be holding our Gala d'Excellence on the evening of **April 3, 2025**:

<https://www.jedonneenligne.org/lacite/GALAHOT/>

## PARKING

Problems with pay stations?

You can pay for parking in advance on the website:

<https://indigoneo.ca/en/booking/9991617>

We reimburse parking on site after your meal.

You can also pay at the parking office on the second floor of Building A.

Otherwise, have your license plate ready and report the problem when you arrive at the restaurant.

## MEALS TO GO

Opening hours: Wednesday: 11 a.m. to 3 p.m., Thursday and Friday: 11 a.m. to 8 p.m.

Stay tuned for our end-of-session hours and sales!

Products at a glance: Beef strip loin, rib steak and flank steak, soups, various cakes, salmon antiboise, tortellini, meat sauce.....

## TO CONTACT US

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

 613-742-2483, Poste 2400     [restoecoleLB@collegelacite.ca](mailto:restoecoleLB@collegelacite.ca)

**LA CITÉ** 

RESTAURANT | ÉCOLE  
*Lise Bourgeois*

LUNCH - APRIL 2TH TO 4TH 2025

ENTRÉES

Fried crab cake with tartar  
sauce  
Or  
Cream of mushroom soup

MAIN COURSES

Poached salmon, preserved  
lemon risotto, fennel butter  
Or  
Grilled Cornish hen, tomato  
and basil fondue, mashed  
apple

DESSERTS

Lemon tartlet, red fruit coulis  
Or  
Dessert of the day

PRICES

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

Students: 25% off on food

RESTAURANT | ÉCOLE

# Lise Bourgeois

-THURSDAY APRIL 3th-  
GALA D'EXCELLENCE DE  
L'HÔTELLERIE ET DE LA  
RESTAURATION

WELCOME COCKTAIL AND CANAPÉS

COLD APPETIZER

Rabbit terrine with hazelnuts, endives with maple vinegar, carrot confit and watercress salad

*\*Henry de Pelham, Sauvignon blanc VQA (Canada)*

HOT APPETIZER

Snow crab effiloché, crab bisque with lemongrass, kale and lobster oil vinaigrette, spicy coconut milk espuma

*\*Henry de Pelham, Sauvignon blanc VQA (Canada)*

MAIN COURSE

Braised beef cheek with vigneronne sauce, Savoy cabbage paupiette with chestnut mushrooms, rosemary confit potatoes

*\*Pinot noir, Philippe de Rothschild, Pays d'Oc (France)*

DESSERT

Raspberry crisp, white chocolate and pistachio ice cream. Tray of assorted mignardises

*\*Pillitteri Late Harvest Vidal VQA (Canada)*

Our students thank you for your support

GASTRONOMIC MENU

Menu

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-FRIDAY APRIL 4th-

*Menu*

**ENTRÉES**

Salmon gravlax, sour cream, blinis and  
radish salad

Or

Snail puff pastry with Pastis and  
spinach

**FOLLOWED BY**

Cream of parsnip with caramelized  
walnuts

**MAIN COURSES**

Iceland cod steak with meunière  
sauce, parsley mashed potatoes,  
sautéed green beans

Or

Beer-braised beef cheeks, thyme  
polenta, cauliflower au gratin

**DESSERT**

Berry gratin with Savoy cookie and  
vanilla ice cream.

60 \$ + tax/person