

# Sens

RESTAURANT

**What a great pleasure to welcome you back to our place!**

Here is our new summer menu.

Most of our creations are prepared in our kitchen with fresh and local products as much as possible. And as the weeks go by, we will increase the variety of products from local artisans. Don't hesitate to give us your comments and suggestions.

Enjoy your meal!


 Vegetarian  Made in Quebec

## TO SHARE ... OR NOT!



**Sea Plate** 20

pop-corn shrimps, beet salmon gravlax and fried calamari

**BBQ Sauce Chicken Wings** 6 for 9\$ | 12 for 17\$

 **Cheese Gougères of the Day (6)** 9  
cheese puff pastry

 **Vegetables and dips of the Day** 9

  **Boucherville Nachos and Home-made Salsa** 9

## APPETIZERS

**Beet Salmon Gravlax** 16

croutons, horseradish sour cream

**Fried Calamari with Aioli Sauce** 14

 **Andalusian Gazpacho** 6  
cold soup of tomatoes, peppers, cucumbers, onions

**Won-Ton Soup** 9

pork and shrimp ravioli, asian chicken broth

 **Grilled Vegetable Millefeuille and Tofu** 12

**Cæsar Salad** 10

roman lettuce, anchovy Cæsar dressing, parmesan, croutons,  
capers, bacon, lemon

**Seafood Salad** 12

shrimps, salmon gravlax, lettuces, vegetables and balsamic vinaigrette

 **Greek Salad** 10


roman lettuce, tomatoes, olives, cucumbers, feta, onions,  
olive oil vinaigrette, lemon, Xeres vinegar and herbs

Please inform your waiter of your allergies. The entire kitchen team will be happy to accommodate them.

*Chef's blackboard*  
Take a look at the chef's specials!

## MEALS

**Cheeseburger with Fries** 22  
salad, tomatoes, cheddar, pickles, homemade sauce

 **Crispy Cornflake-Crusted Poultry Burger** 22  
salad, tomatoes, pickles, homemade sauce


**Cæsar Salade with Grilled Chicken** 22  
roman lettuce, anchovy Cæsar dressing, parmesan, croutons,  
bacon, capers, lemon, grilled chicken

 **Salmon Tartare with Fries** 25  
olive oil, lemon juice, dill and crispy tapioca

**Grilled Octopus with Andalusian Sauce with Rice** 30  
sauce with tomatoes, peppers, garlic, cilantro and chorizo

**Pièce du boucher with Fries** 34

**BBQ Sauce Ribs with Fries** 28

 **Quebec Lamb Grilled Kebab with Rice** 28  
tzatziki sauce : yogurt, cucumber, garlic, mint

 **Ricotta gnocchi** 22  
sauce of the day

**Alfredo Sauce Bucatini and Bacon** 22  
long macaroni with creamy sauce, cheese and bacon

## DESSERTS

**Paris-Brest** 12  
puff pastry, light cream with hazelnuts and almonds

**Vanilla Crème Brulée** 9

**Pan-Fried Strawberries with Basil** 12

**Home-made Tart of the Day** 12

**Pecan Pie** 10

**Cheesecake with coulis of the day** 12

**Fresh Fruit Salad with Verbena Syrup** 9



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our monthly contest to win a prize offered  
by the Hotel Mortagne

  
**MORTAGNE**  
HÔTEL CONGRÈS

★★★★