

MENU TABLE G

T A B L E



APPETIZERS

SOUP* \$ 8

Chef's daily inspiration

BRUSCHETTA ON FOCACCIA* (+\$ 8) \$ 22



Stracciatella from "Fuoco" cheese house, fresh tomato, garlic and basil

CHÂTEAU CALAMARI* (+\$ 4) \$ 18

Curry-marinated, served with spicy mayonnaise

ARANCINI SELECTION (6)* (+\$ 4) \$ 18

Three varieties : Truffe, tomato and mozzarella, served with pesto mayonnaise

MINI BEEF BURGERS (2)* \$ 16



Fumerolle cheese from "Amafaçon", onion confit, tomato and arugula

CAPRESE WITH MOZARELLA DI BUFALA FROM "FUOCO" CHEESE HOUSE* \$ 17



Fresh tomato, lettuce and balsamic dressing

APPETIZER PLATTER* (+\$ 10) \$ 24



Local cheeses and charcuterie

*Goûtez Lanaudière products

CLASSIC CAESAR SALAD



"Rang 4" bacon, anchovy dressing, capers, parmesan and garlic-herb crouton

Appetizer : \$ 14* | Main course with chicken breast: \$ 28*

FRIES WITH HOUSE-MADE MAYONNAISE* \$ 5.50

PARMESAN TRUFFLE FRIES* \$ 11

CLASSIC BEEF TARTARE

Pickle, capers, shallot and mustard

Appetizer : \$ 20* (+\$ 6) | Main course : \$ 30* (+\$ 4)

TUNA TARTARE

California-style pineapple salsa

Main course : \$ 34* (+\$ 8)

FRESH SALMON TARTARE

Strawberry, tarragon, shallot, parsley, mayonnaise and sesame oil

Appetizer : \$ 22* (+\$ 6) | Main course : \$ 32* (+\$ 6)

MAIN COURSES

ARTICHOKE TAGLIATELLE* \$ 26



Asparagus, confit tomato, olive oil, lemon zest and Le Fermier feta from "La Suisse Normande" cheese house

CHICKEN SUPREME* \$ 29

Truffle cream sauce, served with mushroom orzotto and seasonal vegetables

10 OZ BEEF STRIPLOIN* (+\$ 30) \$ 56

Peppercorn sauce, served with vegetables and mash of the day

FRESH SALAD OF THE DAY*

Please ask our staff for today's selection and price

6 OZ FILET MIGNON* (+\$ 39) \$ 65

Served with fries and seasonal vegetables

DUO OF CHEESE SACCHETTINI AND BRAISED BEEF

RAVIOLI* \$ 24

Creamy with wine sauce

BEEF BURGER* \$ 23



Le Joliette cheese from "Champ à la Meule" cheese house, bacon jam, tomato and lettuce

PAN-SEARED BLACK COD* (+\$ 6) \$ 32

Fresh tomato salsa and house accompaniment

GRILLED "RANG 4" PORK TOMAHAWK* (+\$ 10) \$ 36



Apple sauce, served with fries and seasonal vegetables

CAJUN-STYLE LAMB CHOPS WITH HONEY AND

PINEAPPLE* (+\$ 22) \$ 48

Served with vegetables and mash of the day

EXTRAS

- MUSHROOMS \$ 8
- MELTED FUMEROLLE CHEESE FROM "AMAFACON" CHEESE HOUSE \$ 8
- REPLACE YOUR FRIES WITH PARMESAN TRUFFLE FRIES \$ 6
- BUTTERFLY SHRIMP (3) GARLIC BUTTER AND BREADCRUMBS \$ 8.50



SHARING PLATTERS - SERVES 4

THE DISTINGUISHED \$ 120

- Spring rolls
- Bruschetta
- Caprese salad
- Lamb chops
- Wagyu beef dumplings

THE FINE GOURMET \$ 150

- Mini beef burgers
- Lamb chops
- Chicken wings
- Artichoke dip
- Fried mozzarella ravioli

THE G PLATTER \$ 200

- Bruschetta
- Fresh vegetables
- Calamari
- Arancini - 3 varieties
- Grilled mild Italian sausages and merguez
- Sliced beef striploin and vegetables
- Lamb chops
- Fries



Beef tartare classic



6 oz Filet mignon



Beef burger

DESSERTS

CRÈME BRÛLÉE , PASTRY CHEF'S FLAVOUR* \$ 10

SORBET OF THE DAY* \$ 8

CHOCOLATE LAVA CAKE* (+\$ 2) \$ 12

PROFITEROLE WITH ICE CREAM, FLAVOR OF THE MOMENT* (+\$ 2) \$ 12

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Taxes and gratuity not included

*Included in package

September 1st 2026