LUNCH



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All menu items are served with hand cut fries, salad,		
soup of the moment, and regular coffee, tea or herbal		
tea. You may replace your soup with our daily appetizer		
for an additional \$2.		

Add only \$3 to include our fresh dessert of the day. Add \$2 to share a plate with a second person.

Le Dijon Signature Hamburger

6 oz AAA filet mignon patty served with a fried onion ring, Monterey Jack cheese, lettuce, tomato, dill pickle and Chipotle pepper mayonnaise

Extra 6 oz patty add 6

White Beer Battered Haddock Fish & Chips 18

Homemade, citrus tartar sauce

Grilled Salmon Burger 18

Grilled salmon patty, lettuce, tomato, braised cabbage and dill sour cream

Duck Confit and Migneron Grilled Cheese Sandwich

Le Dijon duck confit, Charlevoix famous Migneron cheese, apple slices, served on homemade oatmeal bread with cranberries, pecans, wild flower honey and Dijon mustard

Smoked Meat Club Sandwich	16 (Half)
Homemade smoked meat, tomato,	19 (Whole)
bacon and lettuce	

Extra cheese add 2

Vegetable Braised Beef Raviolis 1

Seared mushrooms, smoked bacon sauce and fresh parmesan cheese

Traditional Duck Leg Confit 19

Caramelized in aged balsamic vinegar

AAA Beef Iron Steak 23

Grilled to perfection and spiced with our house mix, with Dijonnaise sauce

Baby Back Ribs 20 (Half Rack)

Slow cooked Stout caramelized ribs 26 (Full Rack)

Dill And Citrus Seasoned

Salmon Tartar	14 (Appetizer)
Fresh croutons from "Le Fournil	20 (Main)
du Trait-Carré" fine bakery	

Fresh Basil Beef Tartar 15 (Appetizer)

Fresh croutons from "Le Fournil 22 (Main) du Trait-Carré" fine bakery

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