



À LA CARTE

APPETIZERS

The foie gras mousse | 30\$

Rhubarb - white tea - compressed apple

Northern shrimps | 25\$

Sour cream and onion - cucumber - strawberries

The burrata | 23\$

Yellow tomatoes - roasted peppers - zucchini flower chips

The stuffed morels | 30\$

Beef and Nduja mousseline - baby corn - confit leeks - crispy lettuce

The bluefin tuna | 28\$

Sea buckthorn ponzu - mint gremolata - romano beans - fresh peas

MAIN DISHES

The Veal | 55\$

Roasted sweetbreads - confit belly - smoked almonds - perigord sauce

The Prince-Edward-Island beef | 59\$

Green asparagus - pumpkin seeds - beef marrow mousse

The duck breast | 52\$

Beets - lemon confit - blackberries

Chorizo cappellacci | 49\$

Dried tomatoes - shellfish broth - glasswort - zucchini

The Striped Bass | 56\$

Potato crust - salted herbs beurre blanc - fresh peas - chanterelles

DISCOVERY MENU

The Chef proposes the 7-course discovery menu | 165\$

Wine pairing (optional)

6 glasses | 120\$

**Must be selected for the whole table*

Executif Chef: Marc-Antoine Lacasse

Sous-chef: David Martin



To thank our talented cooks for their hard work, we have introduced a kitchen fee on our invoices.
Thank you for your understanding.