



À LA CARTE

APPETIZERS

Foie gras «St-Louis-de-Gonzague» | 29
Parsnip - honeyberry - cacao - shiitake

Canadian Scallop | 30
Salicornia - mujol caviar - sea buckthorn - puffed buckwheat

Smoked trout | 26
Jerusalem artichokes - red currant - ikura - beets

The egg | 23
Mushrooms - egg yolk gravelax - black truffle - bread crumbs

Alberta buffalo tartare | 25
Black garlic - mustard - marinated spruce

MAIN DISHES

Deer | 57
Squash - beets - gnocchis - lingonberries - grand veneur sauce

Guinea fowl «Couvoir Pintabo» | 49
Sweet clover cauliflower - carrots - Brussels sprouts - oyster mushrooms - hazelnuts - elderberry vinegar

The Prince-Edward-Island beef | 59
Celery root - shallots - cassis - radish - polenta - périgieux sauce
(extra foie gras 70g - \$20)

Fish of the day | 56
Flemish-style red cabbage - clams - pholiota - turnip - juniper berry emulsion

Spelt | 43
Local mushrooms - tomme de Kamouraska, watercress

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: Clément Hamy



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