



## À LA CARTE

### APPETIZERS

*Foie gras «St-Louis-de-Gonzague» | 33*

Parsnip - honeyberry - cacao - shiitake

*Maine scallop | 34*

Salicornia - mujol caviar - sea buckthorn - puffed buckwheat

*Manitoba smoked trout | 29*

Jerusalem artichokes - red currant - ikura - beets

*The egg | 25*

Mushrooms - egg yolk gravelax - black truffle - bread crumbs

*Alberta buffalo tartare | 28*

Black garlic - mustard - marinated spruce

### MAIN DISHES

*Deer | 60*

Squash - beets - gnocchis - lingonberries - grand veneur sauce

*Guinea fowl «Couvoir Pintabo» | 52*

Sweet clover cauliflower - carrots - Brussels sprouts - oyster mushrooms  
hazelnuts - elderberry vinegar

*The Prince-Edward-Island beef | 64*

Celery root - shallots - cassis - radish - polenta - périgieux sauce

*Extra foie gras 70g - \$20*

*Fish of the day | 59*

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 | \$185

Wine pairing (optional)

6 glasses | \$125

*\*Must be selected for the whole table*



**RELAIS &  
CHATEAUX**

*Executive Chef: Clément Hamy*

To thank the work of our talented chefs, we have implemented a kitchen fee on the invoices.  
Thank you for your understanding.