



À LA CARTE

APPETIZERS

Foie gras «Marieville» | 33

Squash - Marelo cherries - pholiota

Scallop | 34

Beets - apple - «Acadian sturgeon» caviar

Smoked sturgeon «Lac St-Pierre» | 29

Lingoberries - salsify - tarragon

Duck egg «À la canne blanche» | 25

Mushrooms - egg yolk gravelax - black truffle - bread crumbs

Quebec red deer | 28

Suvalik- confit egg - pink pepper

MAIN DISHES

Wapiti «Mountain creek farm» | 60

Turnip - Brussels sprout - haskap - chestnut gnocchi - arabica sauce

St-Tite rabbit | 52

Foie gras - carrot variation - shiitake - grape - licorice juice

Alberta buffalo | 64

Parsley root - potato - spinach - hazelnut - Saskatoon berries - périgueux sauce

Fish of the day | 59

Chicory - marinated mussels - samphire - Noilly and Labrador tea sauce

Artichoke | 44

Ricotta - black truffle - king mushrooms

Extra foie gras 70g - \$20

DISCOVERY MENU

The Chef proposes the 7- course discovery menu | \$185

Wine pairing (optional)

6 glasses | \$125

**Must be selected for the whole table*



Executive Chef: Clément Hamy

Sous Chef: Sébastien Bordeleau

To thank the work of our talented chefs, we have implemented a kitchen fee on the invoices.

Thank you for your understanding.