



MAPLE SEASON PACKAGE MENU

Amuse-bouche

Our homemade duck tourtière

Duck egg «À la canne blanche» 64°C

Maple bacon - pea soup

OR

Duck foie gras «Rougié»

Apple variation - red cabbage - ice cider sauce

Piglet «Gaspot»

Foie gras - maple - parsnip - marinated beets

OR

Roasted monkfish

Smoked bacon - bean stew

Dessert

Maple - serviceberry - cedar - chaga

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.