



MENU

DISCOVERY

185

SEA URCHIN

buttermilk, tarragon oil,
apple cider vinegar jelly

SNOW CRAB

apple, celeriac,
gorria pepper

FOIE GRAS

dark chocolate, sour cherry,
almond

TROUT

swiss chard, fish egg,
hibiscus, red wine sauce

CAILLE

squash, seabuckthorn, marigold

CITRUS GRANITÉ

gin, mint ice cream

SEABUCKTHORN

caramel, liquorice, seabuckthorn ice cream

MIGNARDISES

WINE PAIRING 90 | PRESTIGE PAIRING 160
HALF-BOARD: DISCOVERY 70 | VEGETARIAN 45

The menus are served to all guests at the table.
Please note that an optional 2% gratuity, entirely dedicated to the kitchen staff, will be added to your bill.
Discover the terroir-inspired culinary philosophy of our chef Alexandre Vachon via the QR code below.

