



# MENU

## VEGETARIAN

160

### SEASONAL HARVEST

parsnip, honey, pollen

### DUCK EGG

Saint-Jacques sparkling sabayon,  
caviar from lake Saint-Pierre

### CASHEW

almond, haskap, puff brioche

### CHITARRA GRANO ARSO

wild mushroom, juniper oil

### PITHIVIER

squash, celeriac, vegetable juice

### 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.

