



APPETIZERS

Soup of the Day - 15

Croutons, herb oil

Endive Salad - 21

Elizabeth blue cheese, apple, pecan

Smoked Beet Salad - 24

Goat cheese, honey, pollen, goria, beet gel, maple vinaigrette

Gaspé Crab Rémoulade - 27

Crab, daikon, apple, balsam fir dressing, spicy mayonnaise

Clam Chowder - 28

Potatoes, goria, prosciutto chips

Beef Tartar - 26

Crispy angel hair potatoes, fresh herbs salad

Abénaki Poutine - 19

Duck confit, Coaticook cheese curds, mushrooms, birch syrup

MAINS

Mushroom Raviolo - 31

House ricotta, confit mushrooms, garlic, soft egg yolk

Trout from Les Bobines - 30

Garlic butter, polenta, broccoli, capers

Hatley Salad - 29

Lettuce, caper, bacon, chicken, crouton, tartar sauce, cheese from La Station

Chicken Burger - 26

Brioche bun, coleslaw, guerkins, spicy mayo, fries or salad

Sterling Beef Burger - 29

Lettuce, tomato, bacon, cheddar, pickles, herb mayo, fries or salad

Sterling Beef Sirloin - 34

Potato purée, parsnip, carrots, brussels sprout, black garlic jus

Venison Parmentier - 34

Braised venison, sweet potato, goat cheese, pecan, jus de viande, served with green salad

TO SHARE

Charcuterie Plate - 26

Country pâté, charcuteries "Cochons tout ronds"

Cheeses from Québec - 24

Trio from the region

Classic Fries - 7

Homemade spicy mayonnaise

Please be aware that a 2% optional administrative fee will automatically be applied to your bill, exclusively designated as a tip for the kitchen staff.



RELAIS & CHATEAUX

MICHELIN 2025





Served from lunch to dinner

DESSERTS

Cheese Cake - 15

Haskap berry, speculoos crumble

Pear Igloo - 15

meringue, sweetgrass ganache, pear sorbet

Brownie & Caramel - 15

Coated in chocolate and pecan shards,
caramel-infused whipped cream, maple ice cream

Selection of 3 Québec Cheeses - 24

Seasonal fruit jam, nuts, fruits

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