



## TABLE D'HÔTE

115

### APPETIZERS

#### **RUTABAGA POTAGE**

miso, maple, black garlic

#### **BEETROOT SALAD**

horseradish, camelina, verjus

#### **TRUFFLE RISOTTO +10\$**

acquerello rice,  
black truffle

#### **DUCK EGG**

snow crab, brioche bread,  
sabayon domaine Saint-Jacques

#### **FOIE GRAS**

amande, camerise,  
chocolat, puff brioche

#### **AGNOLOTTI**

beef, mustard, artichoke,  
béarnaise sauce

### MAINS

#### **RAVIOLO**

egg yolk, ricotta, mushroom,  
seaweed, truffle oil

#### **VEGETABLE PIE**

squash, celeriac,  
vegetable juice, black truffle

#### **SABLEFISH**

cauliflower, citrus, beurre blanc

#### **PORK FROM BEAURIVAGE FARM**

cabbage roll, tomato,  
homemade black pudding, pork juice

#### **STERLING BEEF**

potato, onion,  
red wine sauce

#### **DUCK FROM LA CANARDIÈRE**

squash, seabuckthorn, celeriac,  
black truffle

### DESSERTS

#### **CITRUS**

sweet clover espuma, crisp wild rice,  
mint ice cream

#### **THE PEAR**

pear, yogurt, juniper, sorbet

#### **CHOCOLATE - COUREUR DES BOIS**

chocolate and caramel ganache, caramel sauce,  
coureur des bois ice cream

#### **COFFEE AND HASKAP**

coffee and haskap mousse, granola,  
cocoa thin crispy

#### **QUEBEC CHEESE**

instead of the dessert 14 | added to the dessert 25

Please note that an optional 2% gratuity, entirely dedicated to the kitchen staff, will be added to your bill.  
We highlight seasonal and regional offers to minimize our environmental footprint.  
Find out more about our local suppliers via the QR code below.

