



TABLE D'HÔTE

115

APPETIZERS

MUSHROOM POTAGE

stracciatella ice cream, black garlic

BEETROOT SALAD

horseradish, camelina, verjus

SPRING RISOTTO

fiddlehead, morel, garlic

DUCK EGG

snow crab, brioche bread,
sabayon domaine Saint-Jacques

FOIE GRAS

almond, haskap,
chocolate, puff brioche

AGNOLOTTI

veal, mustard, artichoke,
béarnaise sauce

MAINS

RAVIOLO

egg yolk, ricotta, mushroom,
seaweed, truffle oil

LAMB FROM MARTINVILLE

artichoke, tomato, marigold,
garlic, lamb juice

VEGETABLE PIE

squash, celeriac,
vegetable juice, black truffle

BEEF FROM THE PRINCE EDWARD ISLAND

potato, onion,
red wine sauce

HALIBUT

pea, broad beans,
celtuce, beurre blanc

KEGO FARM GUINEA FOWL

watercress, morel,
onion, poultry reduction

DESSERTS

CITRUS

sweet clover espuma, crisp wild rice,
mint ice cream

CHOCOLATE - COUREUR DES BOIS

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

THE PEAR

pear, yogurt, juniper, sorbet

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.

