



## TABLE D'HÔTE

Price 125

### APPETIZERS

#### POTAGE

mushroom, stracciatella ice cream, black garlic

#### CHITARRA

clam, saffron, garlic, gorria pepper

#### GARDEN SALAD

sea buckthorn, fresh herbs

#### RISOTTO

black truffle, burrata, artichoke

#### FOIE GRAS

almond, strawberry, rhubarb, puff brioche

#### TUNA

elderberry, bell pepper

### MAINS

#### EGGPLANT

zucchini, ricotta, honey

#### LAMB FROM THE BAS-SAINT-LAURENT

tomato, marigold, garlic, lamb jus

#### LOBSTER FROM GASPÉ

tortellini, asparagus, lovage, gorria pepper

#### BEEF FILET

potato, onion, red wine sauce

#### LINE CAUGHT HALIBUT

pea, broad bean, celtuce, beurre blanc

#### KEGO FARM GUINEA FOWL

fiddlehead, morel, onion, poultry reduction

### DESSERTS

#### APPLE

cider sabayon, coriander gel, apple sorbet

#### CHOCOLATE - COUREUR DES BOIS

ganache, caramel, coureur des bois ice cream

#### PEAR

meringue, pear, juniper, yogurt, sorbet

#### COFFEE & HASKAP BERRY

mousse, granola, cocoa crispy thins

 **RELAIS & CHATEAUX**

Please note that an optional 2% gratuity, dedicated to the kitchen staff, will be added to your bill.