



TABLE D'HÔTE

125

APPETIZERS

MUSHROOM POTAGE

burrata ice cream, balsam fir oil

SCARPINOCC

squash, sage, grape, Alfred le fermier cheese

BEETROOT SALAD

goat cheese, pear, cranberry

DEER CARPACCIO

crabapple, hazelnut, nasturtium

TROUT FROM LES BOBINES

Brussels sprout, carrot, Québec citrus

FOIE GRAS FROM LA CANADIÈRE

almond, lingonberry, cocoa, puff brioche

MAINS

RAVIOLI

ricotta, swiss chard, kale

GRAIN-FED VEAL DUO

celeriac, parsley root, blanquette sauce

NORTH COAST SCALLOP

leek, potato, beurre blanc and caviar

STERLING BEEF

carrot, mustard, marrow
for an additional 15\$ seared foie gras

LINE-CAUGHT HALIBUT

artichoke, tomato, shallot

DUCK BREAST

beetroot, blackberry, sweetgrass

DESSERTS

CHOCOLATE

brownie, coffee, coureur des bois ice cream

CITRUS

feuilletine, yuzu, orange sorbet

PEAR

meringue, almond,
pear sorbet

SEABUCKTHORN

caramel, chocolate and hazelnut ganache,
seabuckthorn ice cream



RELAIS & CHATEAUX

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

