



AN ODE TO QUEBEC

Every season brings a fresh burst of flavour, colour and texture to our menus.



Our refined, ingredient-driven cuisine is thoughtful and imaginative with notes of nostalgia, inspired by Chef Vachon's own childhood in the countryside.



"We begin with a foundation of curiosity and a mindset that the quality of our produce is part of the recipe. We grow what we can from seed in our garden, with respect and patience. Together with our wonderful vendors, we bring nature to your table."

Alexandre Vachon



Whether farmed, foraged, or fished, each flavourful menu item is a heartfelt tribute to nature's bounty and the local suppliers, who pour passion into their harvest.



Our historic property has been nestled in the Appalachian foothills since 1899, surrounded by vast forests, crystal-clear lakes and winding rivers. The rich history connects us with generations that came before us and inspires us to preserve the planet for generations to come.

Discover our restaurant's culinary philosophy via the QR code below.





OMNIVORE

Price 195 | Wine pairing 90 - Prestige 160

LA CANNE BLANCHE DUCK EGG

crab, Domaine Saint-Jacques sparkling wine sabayon, caviar



COQUILLE SAINT-JACQUES

island scallop, sea shell velouté, duchess potatoes



TROUT FROM LES BOBINES

artichoke, jerusalem artichoke, prickly ash



QUAIL FROM KEGO FARM

parsley root, lingonberry, sweetgrass



CANADIAN BISON ROSSINI

foie gras, brioche, truffle red wine sauce



ONTARIO GRAPE

granité, verjus, eau de vie, sorbet



FRENCH TOAST

cheese, pear, honey



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