

AN ODE TO QUÉBEC

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

LE HATLEY

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.





OMNIVORE

205

*Wine pairing 130 | Prestige pairing 180
Sober pairing 80*

Food - Half board package 70

LA CANNE BLANCHE DUCK EGG

crab, Domaine de Bergeville sparkling wine sabayon, caviar

SCALLOP

cestini, potato, seaweed

TROUT

swisschard, marrow, beurre blanc

PITHIVIER

beetroot, dill, chives

BISON

red cabbage, foie gras

AMARETTO AVRIL

sour cherry, rose, ginger

BABA

crabapple, apple caramel, Shaman liquor



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

