



Evening menu

Quebec Oysters

(4) Fresh on Ice / 12

(4) In spruce granite / 14

(4) Rockefeller / 14

Béchamel sauce melted with spinach and Quebec cheese

Appetizers

Sturgeon / 18

Organic, smoked and tartar, aerial mousse, *Ocean wise* certified caviar, Quebec strawberries

Foie gras / 22

Pressed with homemade gingerbread, candied rhubarb and cider reduction

Carrot and fennel / 16

In different textures, *Le Petit Prince* cheese and cumin



Market gardener's salad / 16

Made in collaboration with our local products

Organic vollaile / 17

In muslin and roasted, green apple puree, arugula coulis, fried trumpet of death



Vegetarian





Evening menu

Main courses



Purple plate / 31

Braised vegetables from our region, mushroom from farmhouse *Violon*, vitelotte potato sabayon gratin with *Le Fleuron* cheese and amaranth sprouting

Ungrazed duck breast / 42

Sweet potato mousseline, market garden vegetable, truffled short juice

Appalachian deer / 48

Cooked at low temperature and golden brown, pressed carrot browned with a parsleyed crémolata, red cabbage puree and spruce-infused short juice

Halibut certified *Ocean Wise* / 47

In a pistachio crust, clam in a marinade, *vegetables from La récolte de la rouge*, strawberry coulis, emulsion of smoke tarragon

Whole canadian lobster / 52

Roasted with lobster butter, lemon and creamy organic black rice, small seasonal vegetables, bisque sauce

Black cod certified *Ocean Wise* / 44

Green pea royal with mint, burnt onion, sage emulsion and piglet cheek from the *Gaspor* farm



Vegetarian

On the side

Bowl of vegetables	8
Foie gras poêlé	12
Homemade fries	7
Scallop size U12	6 / Unit

