



APPETIZERS

THE BEET FROM THE "ENTRE CIEL ET TERRE" FARM | 22
IN VARIATION, GOAT CHEESE - BLACKBERRY - CARAMELISED PEACAN -
ORANGE CONFIT

THE CHICORY | 24
AS A CRUNCHY SALAD - BLEU D'ÉLISABETH OF WARWICK -
FRESHNESS OF FRUIT - WALNUTS

THE CONFIT SALMON CERTIFIED *OCEANWISE* | 30
GENTLY CANDIED - GREEN BEAN - WASABI CREAM

THE FOIE GRAS FROM THE "ROUGIÉ" FARM | 30
TORCHON OU SEARED, MELILOT PARFUMED PRUNE -
ORANGE-HYPOCRAS

THE HEIRLOOM TOMATO | 26
IN VARIATION OF TASTE - BURRATINA - BASIL - TEXTURE

THE PIGLET FROM THE "GASPOR" FARM | 24
CRUNCHY AND MELTING CROQUETTE - RATTE - EGG YOLK - GRIBICHE

THE SOUP | 20
AS FINE VELVET, WARM OR COLD, MARKET INSPIRED

MAIN DISHES

THE QUEBEC LAMB | 44
AS A FINE TART - ZUCCHINI - EGGPLANT -
SAUCE GARNISH TOMATO BASIL - LAMB JUS

THE PRINCE-EDWARD-ISLAND BEEF | 56
IN VARIATION, THE FILET COOK AT LOW HEAT - STEWED CHEEK -
TOMATO - TRUFFLE - ONION CONFIT

THE DUCK FROM THE "ROUGIÉ" FARM | 46
SLOWLY-COOKED - CHERRY - APRICOT - FOIE GRAS -
BACON DAUPHINE

THE HALIBUT FROM GASPÉSIE | 49
COOKED AT LOW TEMPERATURE, SAFFRON POTATO & CONFIT FENNEL
'MOUSSELINE-GARNITURE' SAUCE FAÇON NORMANDE

THE GUINEA FOWL FROM THE "PLUME DES CHAMPS" FARM | 52
GENTLY COOKED, TOMATO - TRUFFLE - RISOTTO -
GIROLLE MUSHROOM - TARAGON JUS

THE GREAT SCALLOP | 54
SEARED, FREGOLA - MOREL MUSHROOM - GREEN PEA -
BOAR BACON - WILD GARLIC PISTOU

THE PRINCE EDWARD ISLAND PRIME RIB FOR 2 | 165
SLOWLY COOKED - POTATO - ASPARAGUS - CHANTERELLE
FOIE GRAS POËLÉ + 30\$/PERS