



L'ART DE LA TABLE

APPETIZERS

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

OR

THE CHICORY

AS A CRUNCHY SALAD - BLEU D'ÉLISABETH OF WARWICK -
FRESHNESS OF FRUIT - WALNUTS

OR

THE PIGLET FROM THE "GASPOR" FARM

CRUNCHY AND MELTING CROQUETTE - RATTE - EGG YOLK - GRIBICHE

OR

THE SALMON CERTIFIED *OCEANWISE*

AS A CARPACCIO - NORDIC SHRIMP - AVOCADO - AROMATICS -
VODKA GEL - LEMON

OR

THE SOUP

AS FINE VELVET, WARM OR COLD, MARKET INSPIRED

MAIN DISHES

THE QUEBEC LAMB

AS A FINE TART - ZUCCHINI - EGGPLANT -
SAUCE GARNISH TOMATO-BASIL-LAMB JUS

OR

THE DUCK FROM THE "ROUGIÉ" FARM

SLOWLY-COOKED - CHERRY - APRIUM - FOIE GRAS -
BACON DAUPHINE

OR

THE HOMEMADE CAVATELLIS

RICOTTA BASE, ASPARAGUS - SPINACH - OEUF PARFAIT -
CREAMED SWEET WINE - MORELS

OR

LE FLÉTAN DE GASPÉSIE

EN BASSE TEMPÉRATURE, POMME DE TERRE SAFRANNÉE -
FENOUIL CONFIT - SAUCE MOUSSELINE-GARNITURE FAÇON NORMAND

Nos pains sont fait maison.