



## L'ART DE LA TABLE

### *APPETIZERS*

#### *The masala vadai*

Of indian interpretation, tzatziki with yogourt veil - cucumber - fennel & radish

#### *The foie gras from the «Rougié» farm +\$5*

Confit-seared with a rosemary bouquet, texture - apple & grape

#### *The squash*

Squash royal, mushrooms - pomegranate - roasted hazelnut  
mozzarella di buffala & indian cress

#### *The soup*

Warm or cold, market inspired

#### *The tuna certified «Oceanwise»*

As a «Rossini» variation, modern - soy condiment & truffle

#### *The crab*

In a vegetal ravioli, aromatic symphony - touch of citrus & vanilla

### *MAIN DISHES*

#### *The scallops +\$10*

Seasoned with a pork, black truffle - hazelnut condiment - whole spelt risotto dusted with  
sage - squash & smoked cream

#### *The Prince-Edward-Island beef +\$10*

Seared, potatoe terrine - lard - truffle & stuffed cabbage

#### *The regional deer*

Cooked to perfection, gourmet tart - fruit & vegetable intertwined & «Dolce Forte» sauce

#### *The homemade cavatellis*

Ricotta base, truffle - «oeuf de canne parfait» - mushrooms - squash - boar confit  
croquette and parmesan foam

#### *The black cod*

Softly cooked with nori, leek - citrus and lemongrass

