



L'ART DE LA TABLE

APPETIZERS

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

Squash variation: mostarda with honey, marinated & roasted «pavé» - berries gel

The carpaccio

Beef with meat juice dressing - bread chips - marinated vegetables & parmesan

The soup

Celery root milk, smoked eel toast - apple and celery salad

The crab

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

The ceviche

Cucumber and kimchi condiments, lime «leche de tigre» and nori chips

MAIN DISHES

The piglet

Roasted rack, sauerkraut condiment - braised loin - apple & maple sauce

The Prince-Edward-Island beef +\$12

Fillet at low temperature, melting cheek - bresaola - potato - truffle & smoked onions

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 striped bass

Pan-fried, cauliflower purée - lemongrass bisque & crunchy fennel

The chef offers you the 7 course menu with 24 hours notice.*

Chef de cuisine: Marc-Antoine Lacasse

