



À LA CARTE

APPETIZERS

The foie gras from the «Rougié» farm | \$34
Rhubarb - apples - caramelized tuile

The scallop | \$28
Blackcurrant - lime - fennel - preserved lemon

The tomato | \$20
Mozzarella di bufala - tomato jelly - buttermilk

The corn | \$30
Cold soup - sea urchin - grilled peppers

The gravlax | \$26
Caramelized sour cream - lime vinaigrette - crispy vegetables

MAIN DISHES

The guinea Fowl | \$54
Stuffed morel mushrooms - corn - chestnuts - sage sauce

The Prince-Edward-Island beef | \$61
Grilled vegetable salad - smoked eel butter - braised onions with miso

The duck | \$58
Beets - leek - red plums - wild flowers

The cavatellis | \$50
Zucchini flowers - garlic flower pesto - peas - perfect egg

Today's arrival | market price \$
Green beans - hollandaise - chanterelles

DISCOVERY MENU

The Chef proposes the 7-course discovery menu | \$165

Wine pairing (optional)
4 glasses / 6 glasses | \$80 / \$120

**Must be selected for the whole table*

Executif Chef: Marc-Antoine Lacasse



To thank our talented cooks for their hard work, we have introduced a kitchen fee on our invoices.
Thank you for your understanding.