



À LA CARTE

APPETIZERS

The foie gras from the «Rougié» farm | \$34

Squash - ground cherries - caramelized tuile

The whelks | \$28

Cucumber - dill sour cream - blinis

The squash | \$23

Squash and apple terrine - grenobloise - Louis d'Or foam

The beef tartare | \$28

Caesar dressing - parmesan - anchovies

The trout | \$26

Smoked crème fraîche - lemon - pickled shallots

MAIN DISHES

The suckling pig | \$54

Glazed belly - chestnuts - squash - carmine sauce

The Prince-Edward-Island beef | \$61

Potato mousse - romesco purée - shishito

The duck | \$58

Endives - cherries - chestnuts - grilled hearts

The fiore di carciofo | \$50

Ricotta Salatta - bisque - garden vegetables - smoked jowl

Daily arrival | market price \$

Truffle beurre blanc - celery root - almond - cauliflower

DISCOVERY MENU

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

Wine pairing (optional)

6 glasses | \$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.