LUNCH TABLE D'HÔTE

2 course meal - $44

APPETIZERS

Soup of the day

Alberta buffalo tartare (+$5) **-** *quail egg - pommes paille - Burgundy sauce*

Burrata - *rhubarb - arugula - hazelnuts - asparagus - lingonberries*

Manitoba trout gravlax (+$4) **-** *fennel panna cotta - sea buckthorn - crispy buckwheat*

MAIN COURSES

Homemade pappardelle - *Laurentian mushrooms - truffle sauce - parmesan emulsion*

Duck confit "La canardière"- *sweet clover parsnip - asparagus - confit potatoes - cassis*

P.E.I beef flank (+$5) - *fries - Niçoise salad - maître d'hôtel truffle butter*

"Miramichi"Striped bass (+5$) - *seasonal vegetables - elderberry beurre blanc*

Grilled romaine lettuce - *crispy chicken - parmesan - bacon - Caesar sauce*

Executive Chef: Clément Hamy
Sous-chef: Emmanuel Lottin

RELAIS & CHATEAUX

To thank the work of our talented chefs, we have implemented a kitchen fee on all invoices.
Thank you for your understanding.