



À LA CARTE

APPETIZERS

Foie gras torchon «Marieville» | 35

Pollen - Boreal berries - Anicet honey - cider vinegar

Scallop from Magdalen Islands | 36

Quebec Asparagus - citrus - sea urchins

Smoked mackerel | 30

Leeks vinaigrette - fennel - tarragon - seaweed

Duck egg «À la canne blanche» | 27

Mushrooms - egg yolk gravlax - truffle - bread crumbs

Quebec red deer | 30

Suvalik- egg confit - pink pepper

MAIN DISHES

New Brunswick lobster | 58

Turnip - sea sandwort - trout roe - coral tuile - verbena

Quebec lamb | 63

Wild garlic - carrots - gnocchi - spruce juice

Duck breast «La canadière » | 57

Morello cherry - celery root - Swiss chard

Alberta bison | 67

Morels - Quebec asparagus - fondant potatoes - Bordelaise sauce with black garlic

Fish of the day | 61

Chicory - marinated mussels - samphire - Noilly and Labrador tea sauce

Artichoke | 45

Ricotta - truffle - king mushrooms

Extra foie gras 70g - \$20

DISCOVERY MENU

The Chef proposes the 7- course discovery menu | \$190

Wine pairing (optional)

6 glasses | \$125

**Must be selected for the whole table*



**RELAIS &
CHATEAUX**

Executive Chef: Clément Hamy

Sous Chef: Sébastien Bordeleau

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