



MENU

Saint-Valentin

Menu available for reservations at 5h30PM /
6h00 PM / 6h30 PM on February 13 and 14



Premier émoi...

Shrimp ceviche with yuzu and lime, crispy brick pastry, sweet pea and verbena
vichyssoise, orange-scented lobster bisque foam, herb and coriander salad

Contact brûlant...

Tempura salmon tartare, nori, torch-seared escolar tataki, glazed with oat tamari,
Saint-Agathe honey mayonnaise, horseradish and gorria pepper

Union charnelle...

Roasted duck breast, pressed celery, celeriac purée with pear, white wine-poached
pear, fresh grape pickles, duck jus with Sichuan pepper

Pan-seared foie gras +15 | Truffe +15

Dernier baiser...

Organic pumpkin seed and praline tart, diplomat cream, wild rose gel, fresh
raspberries

95

Discovery wine pairing 75 | Premium wine pairing 95





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Vegetarian option

Premier émoi...

Legume polpette, sweet pea and verbena vichyssoise, green pea salad
with lime, sour cream, fresh herbs and coriander

Contact brûlant...

Marinated soy tofu, tempura-fried, nori, glazed with oat tamari, Saint-
Agathe honey mayonnaise, horseradish and gorria peppers

Union charnelle...

Pan-seared lion's mane mushroom, pressed celery, celeriac purée with
pear, white wine-poached pear, fresh grape pickles, celery jus with
Sichuan pepper

Dernier baiser...

Organic pumpkin seed and praline tart, diplomat cream,
wild rose gel, fresh raspberries

95

Discovery wine pairing 75 | Premium wine pairing 95



MENU

Saint-Valentin

Menu available for reservations at 8:00 PM /
8:30 PM / 9:00 PM on February 13 and 14



Premier émoi...

Shrimp ceviche with yuzu and lime, crispy brick pastry, sweet pea and verbena vichyssoise,
orange-scented lobster bisque foam, herb and coriander salad

Contact brûlant...

Tempura salmon tartare, nori, torch-seared escolar tataki, glazed with oat tamari, Saint-Agathe
honey mayonnaise, horseradish and gorria pepper

Plaisir des amants...

Perfectly cooked egg with roasted Jerusalem artichokes, Jerusalem artichoke purée and crisps,
brioche crouton, and shaved Tomme du Peuple

Union charnelle...

Roasted duck breast, pressed celery, celeriac purée with pear, white wine-poached pear, fresh grape
pickles, duck jus with Sichuan pepper

Pan-seared foie gras +15 | Truffe +15

Douceur partagée...

Apricot and thyme puff pastry, marinated pearl onions, melted Le Petit Normand cheese

Dernier baiser...

Organic pumpkin seed and praline tart, diplomat cream, wild rose gel, fresh raspberries

125

Discovery wine pairing 75 | Premium wine pairing 95





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8:30 PM / 9:00 PM on February 13 and 14



Vegetarian option

Premier émoi...

Legume polpette, sweet pea and verbena vichyssoise, green pea salad with lime, sour cream,
fresh herbs and coriander

Contact brûlant...

Marinated soy tofu, tempura-fried, nori, glazed with oat tamari, Saint-Agathe honey mayonnaise,
horseradish and gorria peppers

Plaisir des amants...

Perfectly cooked egg with roasted Jerusalem artichokes, Jerusalem artichoke purée and crisps,
brioche crouton, and shaved Tomme du Peuple

Union charnelle...

Pan-seared lion's mane mushroom, pressed celery, celeriac purée with pear, white wine-poached
pear, fresh grape pickles, celery jus with Sichuan pepper

Douceur partagée...

Apricot and thyme puff pastry, marinated pearl onions, melted Le Petit Normand cheese

Dernier baiser...

Organic pumpkin seed and praline tart, diplomat cream, wild rose gel, fresh raspberries

125

Discovery wine pairing 75 | Premium wine pairing 95

