
SUMMER EQUINOX

4 COURSES 79

PAIRING 45

LA PÊCHE EST POMME 14

Fresh Maritime oysters (4), fennel espuma, granny smith apple, shallot vinegar, fennel & dune pepper mignonette sauce

TÎA FRESCA LA FRAISINETTE 28

Gaspésie fresh halibut ceviche, strawberry gazpacho, cucumber, lime, fennel & tomatoes with elderberry vinegar, dune pepper & rose petals, fireweed tea granita, young fir buds, strawberry & fennel tuiles

YOUPPI CHEZ SCHWARTZ'S 25

Beef smoked meat lacquered with cola root & horseradish, immature juniper rub, cheddar dauphinoise potatoes, creamy cabbage, pickled gherkins, pearl onions & turmeric baseball mustard

LE POULPE DES PRÉS SALÉS 35

Grilled Quebec lamb chop & octopus, salted herbs chimichurri sauce with candied lemon, Charlevoix chorizo chips, artichoke emulsion, marinated artichokes & oregano roasted tomatoes

VOL AU-DESSUS D'UN NID DE COUCOURGES 26

Onion tarte fine, homemade black pudding, squash cooked in salt crust, squash purée, roasted cipollini, squash demi-glace, blackcurrants from Ile d'Orléans, marinated onion petals, leek emulsion, fermented leeks & boreal dukkha

LAISSEZ-LE SAKE TANT QUI POURRA 29

Charlevoix artic char, vegetable kimchi with salted herbs, crispy shrimps, nori, shellfish oil mayonnaise, local miso from Massawippi, ginger & gorria pepper, cilantro, oat tamari & lime ponzu sauce

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PAIN, AMOUR & FANTAISIE 8

Bread made with organic cream from Saguenay, stone-ground wheat from François Borderon's mill, fresh butter from Fromagerie du Presbytère - the whey extracted from this last one is recycled to make our famous bread to share!

DESSERTS

LES RACINES BARBARES DE BASILIC LA BREBIS 15

Basil sponge cake, sheep yogourt & white chocolate crémeux, shortbread biscuit, strawberry & rhubarb gel, candied rhubarb, white beer froth, basil micro-sprout & strawberry sorbet

GARGOILLI GOURMANDO 14

Soft brownie with Santo Domingo 70% chocolate, seabuckthorn & ruby grapefruit sorbet, Genepi gel, chocolate crémeux & cocoa feuillantine

LA RONCE DU MONT IDA 15

Mille-feuille glazed with honey from Rucher des Basses-Terres, fresh raspberries, raspberries coulis white chocolate chantilly, melilot creamy & raspberry sorbet



FOR CHILDRENS

ÉLIOT MENU 15

Fresh pasta...made with love. Mocktail included
 Sweet + 5

LOIC MENU 35

Beef smoked meat lacquered with cola root & horseradish, immature juniper rub, cheddar dauphinoise potatoes, creamy cabbage, pickled gherkins, pearl onions & turmeric baseball mustard

Fresh pasta, ...made with love. Mocktail included
 Sweet + 10