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THE RIOUX & PETTIGREW  
EXPERIENCE 79\$

Be surprised by our 4 courses tasting menu

Our Chef and his brigade offer you a completely blind experience

Local products will be served in their upmost beauty

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◇ DAWN OF DELIGHTS

◇ TREASURES OF THE LAND

◇ THE SONG OF SEASONS

◇ SYMPHONY OF SWEETS

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Our sommelier invites you into his universe

Wines selected by Benoît-Marc to pair with each dish of your menu

WINE PAIRING 69\$



**ROSE BONBON**

Oysters of the moment, Hibiscus cream, Pink Lady apple and lime, shallot and charred cucumber mignonette, and hibiscus powder

**6 OYSTERS** ..... **24**  
**12 OYSTERS** ..... **39**

**BRIE-OUX & PETTI-GRUYÈRE**

Belle-Mère, Canotier, Cheval Noir, Curé quartier de l'Isle & cheese of the moment

**FOR 2** ..... **28**  
**FOR 4** ..... **50**

**PAIN, AMOUR & FANTASIE**

Bread made with organic wheat cream from Saguenay, stone-ground from François Borderon's mill & fresh butter from Fromagerie du Presbytère

..... **8**

**LE DERNIER SOUHAI** ..... **34**

Cauliflower crème brûlée with sweet clover and Noilly Prat, pan-seared foie gras, fresh and marinated grapes, buckwheat praline, roasted cauliflower, buckwheat shortbread, and grilled François Borderon olive oil brioche  
 Vegetarian option ..... 24

**C'EST FRAIS CARPACCIO C'EST MEILLEUR** ..... **26**

Seared beef carpaccio with pepper & boreal spices, truffle vinaigrette, shoestring fries, horseradish sour cream & Massawippi oat Damari reduction with maple syrup

**FRESCA CHIQUITA** ..... **28**

Scallops ceviche, fresh Nordic shrimp, lime mayonnaise, shrimps cake, cranberry relish, elderberry liqueur vierge, dill and lemongrass oil, buckwheat tile

**INSPIRATION DU MOMENT** ..... **PRIX DU MARCHÉ**

Ask your waiter what is the inspiration of the moment!

**PROJET ORANGE**

Sea buckthorn cream, black sesame praline & crunchy black sesame, sea buckthorn sorbet, mini basil sprout, sea buckthorn & basil coulis, dried Italian meringue & sea buckthorn powder

..... **15**

**BARBE À MAMAN**

Rhubarb clafoutis, rhubarb candied in rosemary syrup, rhubarb puree, shortbread, almond, rosemary & olive oil ice cream & maple tile

..... **15**

**LE COUREUR DES BOIS** ..... **32**

Carnarolli risotto with mushrooms from the Noko farm, Louis D'Or cheese shavings, tartufata mushroom vierge, Apis Lacris honey and maple balsamic from Les Voiles, creamy perfect egg, mushroom chips.

**CHÉ BEN PAS SI TU VAS M'CRÈRE.. MAIS J'AI PÉCHÉ UN SAUMON LONG D'MÊME!** ..... **35**

Slow-cooked New Brunswick salmon fillet, leek fondue, herbs aracini, tomato mussel vierge, marinière cream with citrus, turmeric and white wine & crispy leek chiffonade

**TENDRE COMME UNE MULE** ..... **32**

Ravioli stuffed with braised beef scoter, Belle-mère cheese emulsion, cabbage, red cabbage puree and powder, Brussels sprouts leaves, raspberry meat juice

**LA PANNE D'LA VÉRANDA SOUS ZÉRO** ..... **28**

Homemade black pudding, crisp camelina puff pastry, Jerusalem artichoke puree, hazelnut and apple carmine vinaigrette, candied pears, root vegetable chips & foie gras shavings

**FORÊT DU MONT YAMASKA**

Cherry beads from Saint-Paul d'Abbotsford, Barry dark chocolate mousse, crushed cocoa shortbread, white chocolate and sweet clover Chantilly, crispy spruce-flavored meringue with grué

..... **17**