

THE EXPERIENCE

Tasting menu 85\$

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.

DAWN OF DELIGHTS

THE SONG OF SEASONS

TREASURES OF THE LAND

SYMPHONY OF SWEETS

All guests at the table must
select The Experience in order
to benefit from it

Our sommelier invites you into his universe
Wines selected by Benoît-Marc to pair with each dish of your menu

WINE PAIRING 75\$



MENU DU SOIR

«CONCOMBER RAIN»

Cucumber foam with horseradish, cucumber & dill mignonette & lime supreme

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 & FANTAISIE

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

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LE DERNIER SOUHAIT 34

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

C'EST FRAIS CARPACCIO C'EST MEILLEUR 29

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

FRESCA CHIQUITA 28

Halibut's ceviche, fresh Nordic shrimp, lime mayonnaise, shrimps cake, cranberry relish, elderberry liqueur vierge, dill & lemongrass oil, buckwheat tile

INSPIRATION DU MOMENT PRIX DU MARCHÉ

Ask your waiter what is the inspiration of the moment!

LE COUREUR DES BOIS 35

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

BELLE & SÉBASTIEN 34

Gaspesian Redfish fillets, lemon-infused royal kombu & ginger broth from Mauricie, chiffonade of crunchy vegetables with pesto, Sebastien's asparagus fritters, marinated radish, fermented cabbage & coriander

TENDRE COMME UNE MULE 32

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

LA PANNE D'LA VÉRANDA SOUS ZÉRO 32

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

FRAGOLA LIMONE

The Thousand & One Crispy Leaves by Mercotte, caramelized with butter, creamy Melilot Chantilly, fresh strawberries, mint, lemon gel, strawberry coulis, & raw strawberry sorbet

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CHOU ROSE TOUT FLEURS

Raspberry gel, wild rose creamy, fresh raspberries & lilac ice cream

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SAVEUR FANTÔME

Chocolate fondant with rice flour, gourmet icing, dark chocolate cream, buckwheat praline with roasted pumpkin seeds, cocoa tiles, shortbread, Fantôme gel, & coffee ice cream

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