



MENU

Saint-Valentin

Menu available for reservations at 5h30PM /
6h00 PM / 6h30 PM on February 14 and 15



Frimas d'amour...

Scallop crudo, cauliflower cream, shrimp pop-corn, wild flowers, Granny Smith condiment, torched lemon, sweet clover vinaigrette, apple gel, apple tiles

À la rencontre des chemins...

Red deer tartare, tartufata vinaigrette, smoked maple wood mayonnaise, candied wild berries, sweet gale, fried straw potatoes, roasted seeds, potato croustis with aged cheddar and horseradish, crispy bacon, oat damari glaze, Bella Lodi cheese snow

Oui je le veux...

Duck breast, parsnip purée, roasted apple and parsnip with honey, crispy root chips, meat jus with blackcurrants from Noël Asselin, salted french toast with caramelized onion, pan-seared cultivated mushrooms from Québec.

Pan-seared foie gras +15 | Truffe +10

Toujours et maintenant...

French raspberry macaron, fresh raspberry cheese from l'île d'Orléans, raspberry gel and sorbet, rose petals, fresh raspberries

95

Discovery wine pairing 75 | Premium wine pairing 95





MENU

Saint-Valentin

Menu available for reservations at 5h30PM /
6h00 PM / 6h30 PM on February 14 and 15



Vegetarian option

Frimas d'amour... pour la nature

Roasted cauliflower, creamy cauliflower, Granny Smith condiment, torched lime supremes, wild flowers petals, sweet clover vinaigrette, apple gel, apple tiles

À la rencontre des chemins... enracinés

Root vegetable tartare, truffle vinaigrette, cranberries, toasted seeds, smoked vegan mayonnaise, rosemary, pickled red onions, crispy fried onions

Oui vegeveux...

Celeriac "mille-feuille", vegetable glaze vinaigrette, roasted pecan and celeriac vinaigrette, Beluga lentil stew, vegetable chips and aromatic herb salad

Toujours et maintenant... 100% végétale !

Pink pavlova, dairy-free Chantilly, raspberry gel, meringue, fresh raspberries, rose petals, raspberry sorbet

95

Discovery wine pairing 75 | Premium wine pairing 95

