



MENU
Saint-Valentin

Menu available for reservations at 8:00 PM /
8:30 PM / 9:00 PM on February 14 and 15



Pour la toute première fois...

Rockfeller style oyster with aged cheddar and bacon, white wine cream, baby spinach

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 / Truffle +10

Notre moment à deux...

Rustic brie stuffed with truffle and fresh cheese, pear puff pastry, pear purée, Grenoble nuts

Toujours et maintenant...

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

125

Discovery wine pairing 75 | Premium wine pairing 95





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Vegetarian option

Pour la toute première fois...dans un potager

Caramelized onion tartlet, onion royale, maple balsamic glaze, cider, sweet onion purée

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

Notre moment à deux...à base de plante

Cashew vegan cheese stuffed with truffle, pear puff pastry, pear gel, Grenoble nuts

Toujours et maintenant...100% végétale !

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

125

Discovery wine pairing 75 | Premium wine pairing 95

