

QUÉBEC TABLE GOURMANDE

DISCOVERY MENU – \$35

COCKTAIL OU MOCKTAIL

L'indice Ultra Violet - Botanical & Smoky + 15

ou

Pousse Mauve - mocktail - Nordic & Fruity + 12

SOUS LES FEUILLES, LA MER

Seared fresh salmon gravlax, roasted root vegetable cream with horseradish and fresh herbs, fresh pear, crispy Brussels sprouts, orchard fruit ketchup, pear gel, Brussels sprout leaves in vinaigrette

Add scallop gravlax +10

LE BON, LE BOEUF ET LE TRUAND

Brined and slow-confit beef shoulder, farmhouse cider jus, savoury cheddar, onion and thyme French toast, rutabaga and quince purée, roasted baby white turnips with a sweet-and-sour glaze, spruce oil, confit quince, pickled pearl onions, crispy parsley, shaved baby turnip

Add sautéed wild mushrooms +10

QUÉBEC BREST EN UN ÉCLAIR

Stuffed choux pastry, diplomat cream with praline pumpkin seeds, Coureur des Bois gel, birch syrup and sweet gale ice cream, maple-scented milkcap mushroom powder

BLANC OU ROUGE

France, Alsace, Riesling 'Au Dessus de la Loi' 2023, Marc Kreydenweiss + 15

ou

France, Alsace, Pinot Noir 2024, André Stentz + 14

R&P

