

# THE EXPERIENCE

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**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

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## RHUBARBE AU CÔTÉ EST

Fresh Maritimes oysters, candied rhubarb with wild caraway from Gaspésie, mignonette & rhubarb espuma

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

..... 8

## LE CHAMPS DES VACHES ..... 32

Burrata, beet puree, roasted beets in vinaigrette, rhubarb poached in syrup, grilled olive oil bread, praline made with honey from Lacris bee & shaved raw rhubarb

## 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

White fish ceviche, fresh Nordic shrimp, lemongrass mayonnaise, shrimps cake, cranberry relish, elderberry liqueur vierge, dill & lemongrass oil, buckwheat tile

## 160, AVE CÉSAR ..... 29

Poultry tenderly marked with hot iron, romaine lettuce, homemade ranch sauce, crispy smoked bacon, ancestral tomatoes from Mélanie, nasturtiums, cracked pepper, lemon & herb crostini

Substitute poultry for our homemade boudin ..... +4

Vegetarian version available

## MARCHE EN FORÊT ..... 34

Cavatelli with mushrooms, 2-year-aged cheddar sauce from L'Isle-aux-Grues, pickled red and fresh grapes, toasted walnuts, maple syrup & mushroom vinaigrette from Noko Farm

## MER DE NOMS ..... 40

Grilled salmon, sauce vierge, verde barley stew, confit fennel, Kalamata olive condiment & beurre blanc

## LE RÊVE AMÉRICAIN ..... 52

Roasted beef shoulder fillet and grilled giant freshwater prawns, smoked and lemony romesco puree, crispy eggplant fritter, fried baby potatoes, charred mini peppers & chimichurri

## LES LISIÈRES ..... 36

Marbled rabbit with black garlic, pea puree, glazed Nantes carrots, crispy panisse, carrot chips, black garlic and maple condiment, carrot & lemongrass juice emulsion

## FRAGOLA LIMONE

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

..... 15

## CHOU ROSE TOUT FLEURS

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

..... 15

## 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

..... 17