

# Evening Menu

## The evening soup 9.

### The appetizers 17.

- Ancestral potato cooked in hay, pine and juniper, fried and smoked pork side 🌱
- Fried cauliflower, bleu d'Élisabeth emulsion, pear and spicy nuts 🌱🌱
- Kale salad, creamy dressing, pine nuts, apple, Gré des Champs cheese 🌱🌱
- Ancestral tomatoes, goat cheese, olive oil powder 🌱🌱
- Poultry liver pâté, salted granola, cranberry jelly, mustard seeds, croutons
- Asparagus, cold-smoked salmon, dill chlorophyll, bagel chip
- Toast, humus, wild mushrooms vinaigrette, Louis d'or, 64° egg
- Tartar of Yellowfin tuna, puffed rice, tobiko roe, and fried Irish moss **5 extra** 🌱
- Bison carpaccio, quail egg, marinated honey armillary, garlic blossom vinaigrette **5 extra** 🌱
- Cloth-wrapped foie gras Chic Choc, rhubarb, strawberry, golden brioche **8 extra**
- Snow crab, celeriac, aioli, and hemp seeds **8 extra**

### Main courses 34.

- Tempehs, mushrooms, summer vegetables, Charette shoot salad, soba noodle, poke bowl style 🌱
- Poached Greenland halibut, Labrador tea, nordik schrimp, mushrooms 🌱
- Trout from Saint-Alexis cooked in skin, spelt, green peas, fresh salad with birch syrup
- Pan-fried pave of salmon, grilled scallion, tomato emulsion, cauliflower couscous 🌱
- Duck breast, full-bodied elderberry juice, purée of celeriac, chanterelles, Brussels sprout 🌱
- Beef chuck fillet, roasted carrots, Montreal spiced potatoes, chips of kale
- Tartar of wapiti, daisy buds, pickled mushroom 🌱
- Half-Cornish hen fried, grilled romaine, roasted parsnip and carrots
- Minced rabbit confit in brick pastry shell, braised cabbage with smoked bacon
- Half piglet shank from the Gaspor farm, purée of onion, sautéed beans and shallots
- Seal, cream of sea urchin, chard, glasswort, barley **15 extra** 🌱
- Lobster bisque risotto, sautéed scallops, candied fennel **15 extra** 🌱
- Milk-fed veal fillet medallion, cream of morels and lobster sauce,
- Jerusalem artichoke au gratin **15 extra**
- 7oz-beef filet mignon with Montreal steak spice, candied shallots, crispy onion, potatoes purée with cheese curd **15 extra**

### The evening sweets 10.

- Cream of white chocolate, blueberries, chia seeds, lavender
- Millefeuille, strawberries, sweet clover
- Maple crème brûlée
- Sugar pie, 35% cream, berries 🌱
- Semifreddo, pistachio nuts, cream of raspberry, chocolate crumble
- Vanilla ice cream, maple caramel, roasted nuts, maple sugar 🌱
- Québec ripened cheeses, purée of strawberry and rhubarb, popcorn, fig in Port **6 extra** 🌱

For guests on a package, please make your own 4-course table d'hôte menu, including a soup, an appetizer, a main course and a dessert.

The extras on certain items are not included.

🌱 Gluten free 🌱 Vegetarian 🌱 Vegan 🌱 Discover

**Service and administration fees are included, taxes are not included.**