




Evening Menu

  **Soup of the day 10.**

Appetizers 18.

  Freshly shucked oysters (9), shallot mignonette, lemon **extra 6.**


  Seared foie gras, gastric buckthorn berry sauce, birch flavored applesauce

 Asian style salmon gravlax tartar, guacamole

Duck and partridge terrine with truffle, red wine onion jelly, cedar jelly



   Sprout salad, crunchy pickled vegetables


Main dishes 36.

 Roasted trout, beet and raspberry sauce, mint smashed green peas, grilled asparagus, minty oil

Herb crusted halibut from Gaspésie,
sea shell and vegetable orzo risotto, sea shell emulsion **extra 6.**

 French Bouillabaisse (scallops, prawns, mussels and monkfish), croutons and rouille sauce





  Duo Style Duck Magret, hazelnut butternut squash, spiced wine poached pear, beggar sauce

 Grain fed organic poultry ballotine, King mushroom stuffing, chestnut purée, au jus

 Roasted shoulder beef fillet «paté chinois» style, mashed potatoes, corn compote, mini corn

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.

If you have an allergy or a special diet, please inform your server

 Gluten free  Vegetarian  Vegan  Lactose Free

Service and administration fees are included, taxes are not included