

# GASTRONOMIC EXPERIENCE

\$185

## NEW ARRIVAL

Smoked sturgeon and mascarpone tortellini,  
Siberian caviar and leek cream

## CONSERVATIONS

Crab salad, blood orange and ginger  
reduction, sea urchin cream, cucumber and gin

Pork and foie gras compressé, lacto-fermented  
apple fruit paste, chicharrones and daisy buds

## CARROT

Fermented carrot and camelina salad,  
carrot lacquer and espuma, garlic  
fried carrot pulp and bao bun

## CLASSICS

Seared halibut, matelote sauce,  
chimichurri, marinated maitake and fried kale

Beef rib, marrow meat juice,  
dauphine potatoes and morel flank

## TRADITIONS

Hercule de Charlevoix corndog, burnt bread  
soup and lacto-fermented gooseberries

Maple mille-feuille, bitter chocolate mousse,  
maple sugar cream and Lactaire beer caramel

# PERSONALIZED MENU

140\$

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reduction, sea urchin cream, cucumber and gin  
or

Pork and foie gras compressé, lacto-fermented  
apple fruit paste, chicharrones and daisy buds

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soup and lacto-fermented gooseberries  
or

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maple sugar cream and Lactaire beer caramel