

GASTRONOMIC EXPERIENCE

185\$

CONSERVATION

Siberian caviar, smoked buttermilk
soft leeks, beets and apples crushed

NEW ARRIVAL

Tuna duo, yellow plum and melon decoction,
green tomato condiment and mint sorbet

Foie gras terrine, strawberry jam,
birch and lovage syrup, Neuville corn foam and bread

VEGGIE

Bellarosa potato gnocchi, squash cream,
pumpkin seeds, foaming butter and estragon

CLASSICS

Seared scallops, grilled lettuce cream,
green beans, black walnut and raspberries

Stuffed guinea fowl, roasted parsnip,
vanilla parsnip puree, ground cherry and parsnip
condiment

TRADITION

Grey Owl cheese, vervain jelly,
sausage condiment, heirloom tomatoes

Sweet grass crèmeux, raisins kouglof,
spicy grape sauce and Quebec fresh grapes

**PERSONALIZED
MENU
140\$**

CONSERVATION

Siberian caviar, smoked buttermilk
soft leeks, beets and apples crushed

NEW ARRIVAL

Tuna duo, yellow plum and melon decoction,
green tomato condiment and mint sorbet

OR

Foie gras terrine, strawberry jam, birch and lovage
syrup, Neuville corn foam and bread

VEGGIE

Bellarosa potato gnocchi, squash cream,
pumpkin seeds, foaming butter and estragon

CLASSICS

Seared scallops, grilled lettuce cream,
green beans, black walnut and raspberries

OR

Stuffed guinea fowl, roasted parsnip,
vanilla parsnip puree, ground cherry and parsnip
condiment

TRADITION

Grey Owl cheese, vervain jelly,
sausage condiment, heirloom tomatoes

OR

Sweet grass crèmeux, raisins kouglof,
spicy grape sauce and Quebec fresh grapes