

## GASTRONOMIC EXPERIENCE

185\$

### CONSERVATION

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

### NEW ARRIVAL

Spot prawns, wild ginger marinated pear,  
shellfish oil and charred citrus

Foie gras and Jerusalem artichoke tartelette,  
meat juice and black garlic, homemade  
Québec hazelnut praline

### VEGGIE

Black truffle brouillade, potato virgin sauce  
and croissant croutons

### ROOTS

Open ravioli with arctic char, confit fennel  
and nordic saffron beurre blanc

Québec lamb, meat juice emulsified with foie gras,  
stuffed morel, cereals and sweet potatoes

### CLASSICS

L'Hercule de Charlevoix, burnt bread soup,  
roasted lardons and cipollini onions

Sourdough and cocoa grub mille-feuille,  
baker's yeast ice cream, Michel Cluizel  
chocolate ganache

## PERSONALIZED

### MENU

140\$

### CONSERVATION

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

### NEW ARRIVAL

Spot prawns, wild ginger marinated pear,  
shellfish oil and charred citrus

OR

Foie gras and Jerusalem artichoke tartelette,  
meat juice and black garlic, homemade  
Québec hazelnut praline

### VEGGIE

Black truffle brouillade, potato virgin sauce  
and croissant croutons

### ROOTS

Open ravioli with arctic char, confit fennel  
and nordic saffron beurre blanc

OR

Québec lamb, meat juice emulsified with foie gras,  
stuffed morel, cereals and sweet potatoes

### CLASSICS

L'Hercule de Charlevoix, burnt bread soup,  
roasted lardons and cipollini onions

OR

Sourdough and cocoa grub mille-feuille,  
baker's yeast ice cream, Michel Cluizel chocolate  
ganache