

GASTRONOMIC EXPERIENCE

185\$

TRADITION

Pork snout croquette, lardo,
poached oyster and Siberian caviar

CONSERVATION

Halibut ceviche, sea buckthorn, almond
and wild ginger

Smoked duck tartlet and foie gras gravlax,
sunchoke and black garlic, quail egg in jelly

VEGGIE

Grilled kale salad, carrot and mirin reduction,
miso and brown butter

ROOTS

Roasted monkfish, boulangère-style salsify
with saffron, beurre blanc, agnolotti

Wagyu beef and sweetbreads ballotine,
fermented plum meat juice, celeriac,
beetroot, and black truffle from Perigord

CLASSICS

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

Creamy and crunchy cauliflower,
coffee caramel, chaga mousseline

PERSONALIZED

MENU

140\$

TRADITION

Pork snout croquette, lardo,
poached oyster and Siberian caviar

CONSERVATION

Halibut ceviche, sea buckthorn, almond
and wild ginger

OR

Smoked duck tartlet and foie gras gravlax,
sunchoke and black garlic, quail egg in jelly

VEGGIE

Grilled kale salad, carrot and mirin reduction,
miso and brown butter

ROOTS

Roasted monkfish, boulangère-style salsify
with saffron, beurre blanc, agnolotti

OR

Wagyu beef and sweetbreads ballotine,
fermented plum meat juice, celeriac,
beetroot, and black truffle from Perigord

CLASSICS

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roasted lardons and cipollini onions

OR

Creamy and crunchy cauliflower,
coffee caramel, chaga mousseline