

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

Snow crab, smoked mussels and salsify tortellini,
creamy sauce with camelina oil and sweet grass

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

Snow crab, smoked mussels and salsify tortellini,
creamy sauce with camelina oil and sweet grass

OR

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