

GASTRONOMIC EXPERIENCE

185\$

TRADITION

Seared mushrooms, shiitake jam,
black garlic reduction

CONSERVATION

Halibut ceviche, sea buckthorn, almond
and wild ginger

Smoked duck and foie gras from Le Canard Goulu
tartelette, sunchoke, meat jus vinaigrette
and truffled 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

CLASSICS

Stracciatella, braised endives, turmeric
caramel, yuzu, and black walnut

Michel Cluizel dark chocolate crèmeux, Kirsch cherry
sauce flambé, black garlic, cacao and tahini mousse

**PERSONALIZED
MENU**
140\$

TRADITION

Seared mushrooms, shiitake jam,
black garlic reduction

CONSERVATION

Halibut ceviche, sea buckthorn, almond
and wild ginger

OR

Smoked duck and foie gras from Le Canard Goulu
tartelette, sunchoke, meat jus vinaigrette
and truffled 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

Stracciatella, braised endives, turmeric caramel, yuzu,
and black walnut

OR

Michel Cluizel dark chocolate crèmeux, Kirsch cherry
sauce flambé, black garlic, cacao and tahini mousse