

GASTRONOMIC EXPERIENCE

185\$

TRADITION

Seared mushrooms, shiitake jam,
black garlic reduction and Siberian caviar

CONSERVATION

Escabeche of mackerel, smoked radishes,
rhubarb and camelina décoction, fresh shiso

Whipped and gravlax foie gras tartlet, meat
jus vinaigrette and truffled quail egg in jelly

VEGGIE

Beetroot berlingots , ricotta and pistachio filling,
lacto-fermented plum, fennel condiment

ROOTS

Magdalen Islands lobster, stuffed morel, Quebec
asparagus, caviar velouté

Duck supreme, barigoule jus, jerusalem artichoke,
fiddlehead ferns and artichoke

CLASSICS

Stracciatella, braised endives, turmeric and yuzu caramel

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

**PERSONALIZED
MENU**
140\$

TRADITION

Seared mushrooms, shiitake jam,
black garlic reduction and Siberian caviar

CONSERVATION

Escabeche of mackerel, smoked radishes,
rhubarb and camelina décoction, fresh shiso

OR

Whipped and gravlax foie gras tartlet, meat
jus vinaigrette and truffled quail egg in jelly

VEGGIE

Beetroot berlingots , ricotta and pistachio filling,
lacto-fermented plum, fennel condiment

ROOTS

Magdalen Islands lobster, stuffed morel, Quebec
asparagus, caviar velouté

OR

Duck supreme, barigoule jus, jerusalem artichoke,
fiddlehead ferns and artichoke

CLASSICS

Stracciatella, braised endives, turmeric and yuzu caramel

OR

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