

GASTRONOMIC EXPERIENCE

195\$

FERMENTATION

Tartlet, leek and house lardo,
fermented plum and siberian caviar

SOUTH SHORE

Baie-des-Chaleurs tuna, Neuville corn,
haskap vinegar, mint and jalapeños

Foie gras terrine, almond mousseline cream,
dried duck brunoise, rhubarb and lovage

VEGGIE

Marinated cucumbers, Madagascar vanilla creamy
sauce, caramelized shallots and Swiss chard

HARVEST

Demi-deuil Maritimes scallops, melanosporum truffle,
potato mousseline and sweet peas

Duck supreme, horseradish meat juice,
stuffed zucchini flower, flame-roasted eggplant caviar

NEW ARRIVAL

Tomme de Charlevoix, goat milk ice cream,
heirloom tomatoes

Orleans Island strawberries, Lili's peony broth,
lemon balm and strawberry crèmeux

**PERSONALIZED
MENU
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