

GASTRONOMIC EXPERIENCE

195\$

TRADITION

Tartlet, leek and house lardo,
Quebec melon and siberian caviar

SOUTH SHORE

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

Foie gras barraté, Québec grapes and
peaches, matsutake and pu'er tea

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

Tomato tatin, birch and chili syrup, 1608 espuma
and homemade focaccia

Safroned Orleans Island apple, chestnut fondant
and faisselle cream

**PERSONALIZED
MENU
155\$**

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