

GASTRONOMIC EXPERIENCE

195\$

TRADITION

Chawanmushi-style oyster, Gaspésie seaweed, Magdalen Islands scallop, king crab and Siberian caviar

CLASSICS

Halibut rillettes, gribiche espuma, green tomato and young ginger salsa, wine-poached pear

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

VEGGIE

Potato gnocchi, black garlic vegetable jus and marinated wild mushrooms

HARVEST

Sablefish, chimuchurri sauce, glazed beet, fermented plum and roasted cauliflower

Stuffed rabbit saddle, meat jus with fermented plum, île d'Orléans squash and black walnut paste

NEW ARRIVAL

Truffled paysan brie, vierge and crispy potato, black truffle melanosporum

Rice pudding, sweet grass, oignon confit and ice cream, birch syrup and beer reduction

**PERSONALIZED
MENU
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