

menu

Artisanal sourdough bread from Grignette Bakery, butter 3
+ Extra whipped foie gras, fresh Périgord truffle 18

Suckling pig flank skewers from Gaspor Farm, birch syrup and
fermented cherry glaze, chicken skin 10

Opus oysters from New Brunswick, aronia vinegar mignonette 21



Endives, smoked ranch dressing, pickled red onions, 19
Kamouraska tomme, chives

Beef tenderloin carpaccio, truffle vinaigrette, roasted Jerusalem 25
artichokes, Quebec wakame chips
+ Extra fresh truffle 15

Hamachi, buttermilk, chili oil, coriander, jalapeños 27



Provençal tian, buffalo stracciatella from St-Lin, Parma ham 19

Lake Champlain walleye, warm tartar sauce, trout roe 23

St-Apollinaire duck breast, duck miso broth, duck wonton, 32
house-made kimchi



Tarte tatin aux pommes, crème fraîche 7

Tiramisu 14

