

GASTRONOMIC EXPERIENCE

205\$

TRADITION

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

CLASSICS

Flounder escabèche, fermented plum, salsify and camelina oil

Barraté foie gras, cranberry chutney, sweet potato chips and green chartreuse

VEGGIE

Potato gnocchi, black garlic vegetable jus and marinated wild mushrooms

ROOTS

Sea bass, shrimp and Espelette pepper mousseline, miso tender leek, grilled tomato choron sauce

Quebec lamb, scotch meat juice, mint gremolata, sweetgrass smoked sour cream, beetroot and black trumpets

NEW ARRIVAL

Truffled paysan brie, potato vierge, black truffle melanosporum

Saffron pear, mushroom and Sauternes jelly, chestnut tile

**PERSONALIZED
MENU
155\$**

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