

GASTRONOMIC EXPERIENCE

205\$

TRADITION

Clam and Magdalen Islands scallop chowder,
leek oil, Siberian caviar

CLASSICS

Flounder escabèche, fermented plum,
salsify and camelina oil

Barraté foie gras, lingonberry 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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leek oil, Siberian caviar

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salsify and camelina oil

OR

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sweet potato chips and green chartreuse

VEGGIE

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and marinated wild mushrooms

ROOTS

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mousseline, miso tender leek,
grilled tomato choron sauce

OR

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sweetgrass smoked sour cream, beetroot
and black trumpets

NEW ARRIVAL

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black truffle melanosporum

OR

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chestnut tile