

menu

Québec melon, Iberico ham, smoked parmesan	18
●	
Gaspésie tuna and smoked whelk, shoyu gazpacho, aioli and radish	25
Salmon gravlax, pickled vegetables, Cassis et Mélisse faisselle, shokupan	23
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Gaspésie halibut, corn, miso hollandaise, Quebec mushrooms, lapsang souchong	27
AAA hanger steak, beans and kale, sea urchin sauce and mullet roe	29
Beaurivage pork collar, northern shrimp, coleslaw, gremolata and red wine sauce	28
●	
Cooked ham, gratinated La Religieuse, garlic croutons	14
Floating island, squash custard, hazelnut and squash praline	12
●	
Bread and butter	3
Extra black truffle 2g	25
Classic wine pairing	60
lueur wine pairing	75
Full menu, per person	80