

Appetizers

Chicken liver mousse, gingerbread and Morello cherries	16.00 \$
Pistachio Feta cheese-cake	17.00 \$
Beef tartare mousquetaire sauce and mushroom tempura	18.00 \$
Salmon mousseline, celeriac white butter	18.00 \$
Pressed Albacore sushi, green apple and ginger	18.50 \$
Shrimp and lobster bisque Fricadelle	19.00 \$

**Seared Goulu duck foie gras, foie gras torchon or duet
Add 16.00\$ to the table d'hôte or 25.00\$ à la carte menu**

Soups and salads

Soup of the day	7.50 \$
Aragula and parmesan salad	8.00 \$
Braised beef ravioli à la nage	10.00 \$
Pomodoro, Macciocia mozzarella and basil cream soup	10.50 \$

Make your own table d'hôte
Choose an appetizer, soup or salad
and a desert or cheese
Add 27.00\$ to your entree

Entrées

Fresh fish from the market	37.00 \$
Scallops and pressed Gaspor pork, hibiscus gravy	45.50 \$
Grilled AAA beef tenderloin, Elizabeth blue cheese	50.00 \$
Deer venison medallions, blackcurrant pepper sauce	48.00 \$
Goulu duck leg, smoked shallot vinaigrette	41.50 \$
Bercy calf sweetbreads and bacon crumble	51.00 \$
Cabernet butter and honey salmon	43.50 \$
Chef's suggestion	variable pricing

Cheese and Desserts

Fine cheese Quebec sélection

60 g portion

15.00 \$

Guilty Choco

Dark chocolate dome
Red fruit flowing heart
Frozen yogurt

13.50 \$

Gluten and dairy free

Coconut milk creamy rice
Orange syrup beet
Caramelized pumpkin seeds

13.50 \$

Sugar Shack time

Maple syrup tart
Bavarian ricotta, maple taffy centre
Sea buckthorn sorbet

13.50 \$

Aveline

Gianduja and Ivory mouse
Very soft hazelnut cake
Crunchy choco-praline

13.50 \$

Combination of Naturoney (honey) delicacies

Crème brûlée Goldenrod
Madelaines Buckwheat
Meringue Blueberries

13.50 \$

Boissons

Coffee filter, tea, milk or infusion

3.50 \$

Cappuccino , double espresso

4.50 \$

Special coffee

15.00 \$