

# Le Godefroy

## Dining room

We create every dish with locally grown products,  
making your gastronomic experience  
a part of your souvenirs.

Bon appétit !

Stéphane Hubert  
Executive chef

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### 4-course table d'hôte

Add 20. to the price of the main dish  
Starter | Soup | Main dish | Dessert and coffee

### 3-course table d'hôte

Add 12. to the price of the main dish  
Soup | Main dish | Dessert and coffee

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Certified Terroir et Saveurs



Member of Aliments du Québec au menu



Let us know of any food restrictions



Ask for our kids menu

# Starters

## Cold

### **Beet salad | 10.**

dried cranberry, roasted pecans,  
Chèvre des neiges goat cheese, raspberry dressing

Niagara Peninsula, V.Q.A., Sauvignon Blanc, Réserve, 2017, Jackson-Triggs – Ontario (150 ml) | **9.**

### **Beef tartare | 16.**

bacon and old cheddar, truffle oil mayo,  
croutons and quail egg

Chardonnay, Sawmill Creek – Canada (150 ml) | **9.**

### **Our own smoked salmon | 14.**

tomato julienne, avocado dressing

Roze, 2017, Artisans du Terroir – Montérégie (150 ml) | **9.**

## Warm

### **Calf sweetbread feuilleté | 17.**

caramelized pears, duck foie gras and white chocolate sauce

Chardonnay, Sawmill Creek – Canada (150 ml) | **9.**

### **Pan fried mushrooms | 15.**

lemon and garlic flower hummus, arugula and croutons

Niagara Peninsula, V.Q.A., Riesling, 2016, Inniskillin – Ontario, Canada (150 ml) | **9.**

### **Grilled shrimps | 24. (extra 8.)**

mushrooms and lobster meat, whisky sauce

Okanagan Valley, V.Q.A., Pinot Blanc, Five Vineyards, 2017, Mission Hill – C.B. (150 ml) | **10.**

### **Pan fried duck foie gras | 26. (extra 10.)**

mushroom ravioli, served with shiitakes and  
fried leeks, reduced cognac veal juice

Vin de glace, Artisans du Terroir, St-Paul d'Abbotsford – Québec (50 ml) | **13.**

## To share

### **Platter of local products for two | 25.**

Duck confit pestle, pineapple and sweet pepper chutney

Our own salmon

Half-cooked duck foie gras and smoked duck

Okanagan Valley, V.Q.A., Pinot Blanc, Five Vineyards, 2017, Mission Hill – C.B. (150 ml) | **10.**

## Appetizers

**Soup | 8.**  
crew's inspiration

**Home-made sorbet | 3.**  
daily flavor

## Mains

**Stuffed ravioli with chicken and kale | 24.**  
Brussels sprouts, red peppers and onions,  
pesto cream sauce  
Chardonnay, Sawmill Creek – Canada (150 ml) | **9.**

**Red beans chili | 24.**  
curry and garlic flower vegetable  
California, Pinot Noir, Woodbridge, 2017, Mondavi – États-Unis (150 ml) | **10.**

**Roasted cauliflower in olive oil | 24.**  
sweet potato and choy tip with curry,  
topped with arugula and cashews, yuzu sauce  
California, Pinot Grigio, Woodbridge, 2016, Mondavi – États-Unis (150 ml) | **9.**

## Fish & seafood

**Our own smoked salmon fillet | 27.**  
unilateral cooked, old cheddar and mushroom barley risotto,  
red pepper sauce  
Okanagan Valley, V.Q.A., Pinot Blanc, Five Vineyards, 2017, Mission Hill – C.B. (150 ml) | **10.**

**Trout tartare | 28.**  
arugula, golden beets julienne and chive,  
yuzu dressing, served with fries and croutons  
Niagara Peninsula, V.Q.A., Sauvignon Blanc, Réserve, 2017, Jackson-Triggs – Ontario (150 ml) | **9.**

**Garlic flower seafood platter | 55.** (extra 20. to package)  
one lobster tail, two shrimps, 2 scallops,  
pan fried mushrooms, asparagus, leek and cherry tomatoes  
on lobster ravioli, whisky cream sauce  
Chardonnay, Sawmill Creek – Canada (150 ml) | **9.**

## *White meat*

### **Marinated chicken | 27.**

pan fried zucchinis and cherry tomatoes,  
mustard and curry sauce

Niagara Peninsula, V.Q.A., Merlot, Reserve, 2017, Jackson-Triggs – Ontario (150 ml) | **9.**

### **Duck breast | 33.**

flower sea salt, honey beets and polenta,  
spicy duck juice

Okanagan Valley, V.Q.A., Cabernet / Merlot, Five Vineyards, 2016, Misson Hill – CB (150 ml) | **10.**

### **Grain-fed veal fillet | 34.**

citrus fruit carrot confit, pan fried choy tips,  
sweet potatoe, xeres veal juice

California, Pinot Noir, Woodbridge, 2017, Mondavi – États-Unis (150 ml) | **10.**

## *Red meat*

### **AAA filet mignon, aged 60 days | 49.**

pan fried mushrooms,  
duck foie gras and whisky sauce (extra 15 to package)

California, Cabernet-Sauvignon, Cellar Selection, 2016, Callaway – États-Unis (150 ml) | **11.**

### **Beef steak with fries | 33.**

five pepper and red wine sauce

Okanagan Valley, V.Q.A., Cabernet / Merlot, Five Vineyards, 2016, Misson Hill – CB (150 ml) | **10.**

## *Side dishes*

Garlic flower pan fried shrimps (2) | **10.**

Garlic flower pan fried scallops (2) | **12.**

Mushrooms and leek flambéed with cognac | **8.**

Half-cooked duck foie gras (12 g) | **10.**

Garlic flower lobster tail | **14.**