

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

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



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, 2018, 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, 2018, Artisans du Terroir – Montérégie (150 ml) | 9.

Warm

Duck pestle | 17.

pineapple and red pepper chutney, raspberry syrup

Globule B+, Cuvée Barrique, 2016, Le Fief de la Rivière – Québec (150 ml) | 9.
Vinifié à partir de raisins cultivés à Bécancour

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, 2018, 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, 2018, 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, 2017, 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, 2018, 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, 2018, Jackson-Triggs – Ontario (150 ml) | **9.**

Garlic flower seafood platter | 55. (extra 20. to package)
one lobster tail, two shrimps, two 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, Mission 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)

Okanagan Valley, V.Q.A., Cabernet / Merlot, Five Vineyards, 2016 (150 ml) | 10.
Mission Hill – Colombie-Britannique, Canada

Beef steak with fries | 33.

five pepper and red wine sauce

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

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.