

Tasting menu

Seven-course

Let yourself seduced...
A fine culinary experience awaits you.

Appetizer

Duck foie gras

half-cooked, chokeberry jam

Cold starter

Our own smoked trout

vegetable salsa and baby greens

Cuvée Béret Noir, Réserve du 12e RBC
Domaine & Vins Gélinas, Saint-Sévère – Mauricie

Hot starter

Pan fried calf sweetbread

brown butter, caramelized pears, white chocolate sauce

Pinot Noir
Domaine du Clos de l'Isle, Sainte-Angèle-de-Laval – Centre-du-Québec

Sorbet

Home-made sorbet

Apple sparkling

Main

Braised deer shank osso bucco

cranberries, beets, Brussel sprouts
on creamy polenta, xeres sauce

East-West, Cabernet-Shiraz, 2018
Inniskillin - Canada

Cheese or salad

Quebec cheese platter

Discover three assorted local cheeses. Smooth or robust, firm or soft, a great opportunity to taste, savor and appreciate the flavors of Quebec.

Salad

Arugula, celeriac, old cheddar, pistachio and grape, maple tuffy and raspberry dressing

Dessert

Apple-maple verrine

Cuvée du Sommelier, Vin de glace aromatisé de chocolat (60 ml)
Artisans du Terroir & Auberge Godefroy – Montérégie, Canada

Plan approximately 3 hours for the service.

73. per person | Extra 15. to package

37. per person | Food & wine pairing (150 ml/selection, unless mentioned otherwise)