

# 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 22. to the price of the main dish  
Starter | Soup | Main dish | Dessert and coffee

### 3-course table d'hôte

Add 14. 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

## **Mixed greens | 10.**

fruits, Julienne beets with organic black garlic butter croutons, maple and Xeres buttermilk dressing

Eau St-Justin – Canada (355 ml) | **3.**

## **Our own smoked Atlantic salmon | 16.**

baby spinach, red peppers, tomatoes, capers and red onions, mustard Greek yogurt dressing

California, Pinot Griggio, Woodbridge, 2017, Mondavi – États-Unis (150 ml) | **11.**

## **Game terrine | 16.**

crouton, cranberry and caramelized onion marmalade

Cabernet Sauvignon, Proprietors' Selection, Jackson-Triggs – Canada | **10.**

## **Tuna tartare (3 oz) | 18.**

mustard, Espelette and lemon Greek yogurt

Cuvée du Sommelier, Auberge Godefroy, 2019, Artisans du Terroir – Canada | **11.**

## **Beef tartare (3 oz) | 18.**

bacon and old cheddar, truffle oil mayonnaise

Okanagan Valley, V.Q.A., Pinot Blanc, Five Vineyards, 2020, Mission Hill – C.B. (150 ml) | **12.**

## **Our own smoked duck steak | 19.**

goat cheese with crispy pistachio, arugula and *Cortland* apples, mustard and maple buttermilk dressing

Victoria, Shiraz, 2020, Deakin – Australie | **13.**

## **Pan fried calf sweetbread | 17.**

in brown butter, caramelized *Cortland* apples, white chocolate sauce

Okanagan Valley, V.Q.A., Pinot Blanc, Five Vineyards, 2020, Mission Hill – C.B. (150 ml) | **12.**

## **Local platter for two | 25. (for 2)**

Duck pestle (2), pineapple sweet pepper chutney  
Our own smoked salmon  
Half-cooked duck foie gras and smoked duck

Prémices, 2019, Artisans du Terroir – Montérégie (150 ml) | **10.**

## **Duck pestle | 17. (extra 2.)**

pineapple sweet red pepper chutney

California, Pinot Noir, Woodbridge, 2017, Mondavi – États-Unis (150 ml) | **11.**

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

pan fried mushrooms, lobster meat and asparagus,  
Whisky cream sauce

Niagara Peninsula, V.Q.A., Sauvignon Blanc, Réserve, 2018, Jackson-Triggs – Ontario (150 ml) | **11.**

## **Half-cooked duck foie gras | 26. (extra 10.)**

apple Vermouth, burnt candy apple,  
apple jelly, croutons, baby greens,  
Tanzanie chocolate sauce

Frio, vin blanc doux issu de raisins passerillés au froid, Artisans du Terroir – Québec (60 ml) | **7.**

## Appetizers

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

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

## Mains

**Stuffed raviolis with grilled mushroom | 24.**  
pan of fried red sweet pepper, kale and leek,  
nantais butter sauce

Niagara Peninsula, V.Q.A., Sauvignon Blanc, Réserve, 2018, Jackson-Triggs – Ontario (150 ml) | 11.

**Red bean chili | 24.**  
black garlic and curry vegetables,  
croutons, sour cream and arugula

California, Pinot Noir, Woodbridge, 2017, Mondavi – États-Unis (150 ml) | 11.

## Fish & seafood

**Pan fried salmon | 28**  
mushroom and roasted vegetable stuffed ravioli,  
spinach cream sauce

Niagara Peninsula, V.Q.A., Sauvignon Blanc, Réserve, 2018, Jackson-Triggs – Ontario (150 ml) | 11.

**Tuna tartare (5 oz) | 30.**  
mustard, Espelette and juice Greek yogurt,  
served with fries and baby greens

California, Pinot Griggio, Woodbridge, 2017, Mondavi – États-Unis (150 ml) | 11.

**Seafood platter | 55** (extra 20. to package)  
organic black garlic, assorted mushrooms,  
asparagus, leek and tomatoes  
on lobster ravioli, Whisky cream sauce

Okanagan Valley, V.Q.A., Pinot Blanc, Five Vineyards, 2020, Mission Hill – C.B. (150 ml) | 12.

## *White meat*

### **Chicken breast | 26.**

roasted parsnip, tomatoes, kale, green onions and pecans, asparagus pesto sauce

Victoria, Shiraz, 2020, Deakin – Australie | **13.**

### **Pork medallions | 28.**

pan fried asparagus in Gedeon fondant, onion and fig jam, Xeres sauce

California, Pinot Noir, Woodbridge, 2017, Mondavi – États-Unis (150 ml) | **11.**

### **Duck breast | 33.** (extra 6. to package)

salt flower crust, root vegetables, Juliette potatoes, sea buckthorn and maple sauce

Niagara Peninsula, V.Q.A., Merlot, Reserve, 2019, Jackson-Triggs – Canada | **11.**

## *Red meat*

### **Beef tartare (5 oz) | 30.**

bacon and old cheddar, truffle oil mayo, served with fries and baby greens

California, Pinot Noir, Woodbridge, 2017, Mondavi – États-Unis (150 ml) | **11.**

### **Grilled flank steak (6 oz) | 33.**

sautéed vegetables, caramelized Cipollini onions, five- pepper sauce

Niagara Peninsula, V.Q.A., Merlot, Reserve, 2019, Jackson-Triggs – Canada | **11.**

### **Grilled AA filet mignon (6 oz) | 50.** (extra 15. to package)

truffle oil pan fried potatoes, shiitakes, pepper and Whisky sauce

Okanagan Valley, V.Q.A., Cabernet / Merlot, Five Vineyards, 2017, Mission Hill – CB (150 ml) | **13.**

## *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.**