

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 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



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

Niagara Peninsula, Pinot Griggio, 2020, Inniskillin – Canada (Ontario) | **11.**

Game terrine | 16.

crouton, cranberry and caramelized onion marmalade

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

Trout tartare (3 oz) | 18. (extra 3.)

mustard, Espelette and lemon Greek yogurt

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

Beef tartare (3 oz) | 18. (extra 3.)

bacon and old cheddar, truffle oil mayonnaise

Niagara Peninsula, Chardonnay, Unoaked, 2019, Inniskillin – Canada (Ontario) | **12.**

Our own smoked duck steak | 20. (extra 5.)

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

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

Pan fried calf sweetbread | 18. (extra 3.)

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

Niagara Peninsula, Chardonnay, Unoaked, 2019, Inniskillin – Canada (Ontario) | **12.**

Duck pestle | 17.

pineapple sweet red pepper chutney

Niagara Peninsula, V.Q.A., Pinot Noir, 2020, Inniskillin – Canada (Ontario) | **11.**

Grilled shrimps | 26. (extra 10.)

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 | 28. (extra 12.)

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.**

Local platter for two | 28. (extra 13. if served for one person)

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

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

Appetizers

Soup | 8.
crew's inspiration

Home-made sorbet | 3.
daily flavor

Mains

Stuffed raviolis with grilled mushroom | 25.
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 | 25.
black garlic and curry vegetables,
croutons, sour cream and arugula

Niagara Peninsula, V.Q.A., Pinot Noir, 2020, Inniskillin – Canada (Ontario) | 11.

Fish & seafood

Pan fried salmon | 29
mushroom and roasted vegetable stuffed ravioli,
spinach cream sauce

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

Trout tartare (6 oz) | 32.
mustard, Espelette and juice Greek yogurt,
served with fries and baby greens

Niagara Peninsula, Pinot Griggio, 2020, Inniskillin – Canada (Ontario) | 11.

Seafood platter | 57 (extra 20. to package)
organic black garlic, assorted mushrooms,
asparagus, leek and tomatoes
on lobster ravioli, Whisky cream sauce

Niagara Peninsula, Chardonnay, Unoaked, 2019, Inniskillin – Canada (Ontario) | 12.

White meat

Chicken breast | 28.

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

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

Pork medallions | 30.

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

Niagara Peninsula, V.Q.A., Pinot Noir, 2020, Inniskillin – Canada (Ontario) | **11.**

Duck breast | 35. (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 (6 oz) | 32.

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

Niagara Peninsula, V.Q.A., Pinot Noir, 2020, Inniskillin – Canada (Ontario) | **11.**

Roasted shoulder steak | 34.

sautéed vegetables, caramelized Cipollini onions, five- pepper sauce

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

Grilled AA filet mignon (8 oz) | 52. (extra 20. to package)

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

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

Side dishes

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

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

Mushrooms and leek flambéed with cognac | **10.**

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

Garlic flower lobster tail | **22.**