

Tasting menu

Seven-course

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

Appetizer

Duck foie gras
chokeberry jam

Cold starter

Our own smoked salmon
olive oil vegetables salsa and baby greens

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

Hot starter

Calf sweetbread
pan fried in brown butter, caramelized apples,
white chocolate sauce

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

Sorbet

Home-made sorbet
Apple must

Main

Angus AAA hanger steak

served medium-rare, one-sided cooked scallop,
creamy polenta, citrus and MacTavish beer sauce

Chambourcin Cabernet, Eco, Pelee Island Winery, 2017 – Canada (Ontario)

Cheese

Quebec cheese platter

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

Dessert

Home-made dessert

Let yourself be seduced by our creative sweet master. A pure delight to conclude this gourmet meal.

*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.

75. per person | Extra 17. to package

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

