

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

3-course table d'hôte

Add 15. 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

Lettuce with fruits | 10.

pecans and fried leek,
raspberry, maple and lemon dressing

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

Our own smoked salmon | 19.

Chioggia beets, maple-flavored green apples and cucumbers,
lime and coriander vinaigrette

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

Beer pork rillettes | 19.

organic black garlic cream cheese,
fig jam, baby greens,
halzelnut and fig croutons

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

Trout tartare (3 oz) | 19.

mustard and Espelette Yuzu mayo,
arugula pesto and croutons

Okanagan Valley, Pinot Blanc, Five Vineyards, 2020, Mission Hill – Canada | **12.**

Beef tartare (3 oz) | 19.

bacon and old cheddar, truffle oil mayonnaise

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

Vegan platter | 15.

Houmous | Bruschetta | Crispy raw vegetables
Maple tempura tofu

Prémices, 2020, Artisans du Terroir – Montérégie (150 ml) | **10.**

Peppered tataki tuna | 21. (extra 5.)

rice vermicelli, beans,
fig and lemon emulsion dressing

Okanagan Valley, Pinot Blanc, Five Vineyards, 2020, Mission Hill – Canada | **12.**

Pan fried calf sweetbread | 23. (extra 7.)

in brown butter, caramelized apples,
white chocolate sauce

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

Unilateral cooked scallops | 28. (extra 12.)

sea buckthorns, julienne potatoes, coco-vanilla aroma

Okanagan Valley, Pinot Blanc, Five Vineyards, 2020, Mission Hill – Canada | **12.**

Half-cooked duck foie gras | 28. (suppl. 12.)

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

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

Appetizers

Soup | 8.
crew's inspiration

Mains

Butternut stuffed raviolis | 27.
Brussels sprouts, tomatoes,
leek and fried capers, lightly acid cream sauce
Niagara Peninsula, V.Q.A., Sauvignon Blanc, Réserve, 2020, Jackson-Triggs – Ontario (150 ml) | 11.

Rice noodles | 26.
assorted mushrooms, kale, red peppers and
green onions, sesame tamari vinaigrette
Okanagan Valley, Pinot Blanc, Five Vineyards, 2020, Mission Hill – Canada | 12.

Catch of the day

Steamed salmon with leek | 32.
portabella, cauliflower, kale, mashed potatoes,
pan fried black garlic shrimp, beurre nantais sauce
Niagara Peninsula, Pinot Griggio, 2020, Inniskillin – Canada (Ontario) | 11.

Trout tartare (6 oz) | 37.
mustard and Espelette yuzu mayo,
arugula pesto and croutons
Okanagan Valley, Pinot Blanc, Five Vineyards, 2020, Mission Hill – Canada | 12.

White meat

Pan fried pork fillet | 34.

asparagus, shiitakes and prosciutto,
maple and Espelette potatoes, spicy veal sauce

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

Marinated chicken breast with pesto | 33.

parsnip, cauliflower, roasted potatoes,
old cheddar sauce

Niagara Peninsula, V.Q.A., Chardonnay, Unoaked, 2021, Inniskillin – Canada (Ontario) | 11.

Red meat

Beef tartare (6 oz) | 32.

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

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

Grilled beef macreuse | 39.

vegetable, duck fat *fingerling*,
fried mushrooms, port wine and Sichuan pepper

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

Grilled filet mignon (8 oz) | 55. (extra 20. to package)

honey nates carrots, organic black garlic assorted mushrooms,
Espelette fingerling potatoes, demi-glace sauce

Niagara Peninsula, V.Q.A., Merlot, Reserve, 2020, 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.