

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
Chef exécutif



4-course table d'hôte

Add **25.** to the price of the main dish (appetizer, soup, main dish and dessert)

3-course table d'hôte

Add **15.** to the price of the main dish (soup, main dish and dessert)



Certified
Terroir & Saveurs



Member of Aliments du
Québec au menu



Let us know of any food
restrictions



Ask for our kids menu

Menu

Starters

Lettuce with berries 10.
pecans and fried leek, raspberry,
maple and lemon dressing

Niagara Peninsula, V.Q.A., Sauvignon Blanc, Réserve, 2018
Jackson-Triggs – Ontario | 13.

On-site smoked salmon 19.
Chioggia beets, maple-flavored apples and
cucumbers, lime and coriander vinaigrette

Ontario, Chardonnay & Pinot Grigio
Shoreline, Sandbanks – Canada (Ontario) | 13.

Beef carpaccio 19.
arugula pesto, Espelette croutons,
dill pickles and parmesan,
mustard dressing

Niagara Peninsula, V.Q.A., Pinot Noir, 2021
Inniskillin – Canada (Ontario) | 13.

Beer pork rillettes 19.
organic black garlic cream cheese,
fig jam, baby greens,
halzelnut and fig croutons

Niagara Peninsula, V.Q.A., Merlot, Reserve, 2021
Jackson-Triggs – Canada | 13.

Trout tartare (3 oz) 19.
mustard and Espelette Yuzu mayo,
arugula pesto and croutons

Niagara Peninsula, Pinot Grigio, 2021
Inniskillin – Canada (Ontario) | 13.

Beef tartare (3 oz) 19.
bacon and parmesan,
truffle oil mayonnaise

Niagara Peninsula, V.Q.A., Riesling, 2019
Inniskillin – Canada (Ontario) | 14.

Vegan platter 15.
Houmous | Bruschetta
Crispy raw vegetables
Maple tempura tofu

Prémices, 2020, Artisans du Terroir
Montérégie (150 ml) | 12.

Peppered tuna tataki 24.
rice vermicelli, beans,
fig and lemon emulsion dressing

Okanagan Valley, Pinot Blanc, Five Vineyards, 2021
Mission Hill – Canada | 13.

Asparagus & prawns 24.
clementines, prosciutto and
roasted pecans, yuzu dressing

Cuvée du Sommelier, Auberge Godefroy, 2020
Artisans – Canada – St-Paul-d'Abbotsford (Québec) | 12.

Pan fried calf sweetbread 24.
in brown butter,
caramelized apples,
white chocolate sauce

Ontario, Chardonnay & Pinot Grigio,
Shoreline, Sandbanks – Canada (Ontario) | 13.

Duck trio 24.
smoked, rillettes and terrine,
croutons and apple-pear compote

Niagara Peninsula, V.Q.A., Pinot Noir, 2021
Inniskillin – Canada (Ontario) | 13.

Duck foie gras 30.
half-cooked, apple Vermouth,
burnt candied apple,
apple jelly, croutons, baby greens,
Tanzanie chocolate sauce

Okanagan Valley, Pinot Blanc, Five Vineyards, 2021
Mission Hill – Canada (Colombie-Britannique) | 13.



Menu

Appetizer

Soup **10.**
crew's inspiration

Mains

Panfried gnocchis **27.**
roasted garlic mushrooms,
pecans and arugula, white wine sauce
Extra grilled chicken breast **or** Argentine prawns **or** Salmon | **+10.**
Niagara Peninsula, V.Q.A., Sauvignon Blanc, Réserve, 2020, Jackson-Triggs – Ontario | **13.**

Butternut squash stuffed raviolis **28.**
Brussels sprouts, tomatoes,
fried leek and capers, lightly acid cream sauce
Okanagan Valley, Pinot Blanc, Five Vineyards, 2020, Mission Hill – Canada | **12.**

Catch of the day

Camelina oil cooked salmon
honey and mustard crust, vegetable quinoa,
asparagus and chionga beets,
white butter sauce
Ontario, Chardonnay & Pinot Grigio, Shoreline, Sandbanks – Canada (Ontario) | **13.**

Trout tartare (6 oz)
mustard and Espelette yuzu mayo,
arugula pesto and fries
Okanagan Valley, Pinot Blanc, Five Vineyards, 2021, Mission Hill – Canada | **13.**

Sablefish
seasoned with Sriracha, pan fried, garlic butter lobster tail,
barley risotto, asparagus and shiitakes, coconut vanilla sauce
Niagara Peninsula, V.Q.A., Riesling, 2019, Inniskillin – Canada (Ontario) | **14.**

36.

38.

55.

(extra 20. to package)



White meat

Emmental stuffed poultry **35.**
dried tomato and spinach, creamy polenta,
asparagus, Brussels sprouts, Marsala sauce
Niagara Peninsula, V.Q.A., Chardonnay, Unoaked, 2021, Inniskillin – Canada (Ontario) | 14.

Roasted prosciutto coated pork filet **35.**
honey nantes carrots with sugar snap pea purée,
organic black garlic cream sauce
Niagara Peninsula, V.Q.A., Pinot Noir, 2021, Inniskillin – Canada (Ontario) | 13.

Red meat

Braised piece of beef **40.**
market vegetable, duck fat cooked potatoes,
Xeres reduced veal juice
Niagara Peninsula, V.Q.A., Merlot, Reserve, 2021, Jackson-Triggs – Canada | 13.

Beef tartare (6 oz) **38.**
bacon and parmesan, truffle oil mayo,
served with fries and baby greens
Ontario, Chardonnay & Pinot Grigio, Shoreline, Sandbanks – Canada (Ontario) | 13.

Steaklet of duck **45.**
salt flower crust, roasted, chocolate spicy rhum black cherries,
organic black garlic market vegetable, reduced sauce
East West Series, Cabernet-Shiraz, 2020, Inniskillin – Canada (Ontario & Colombie-Britannique) | 15.

Grilled filet mignon (6 oz) **60.**
truffle oil fingerling potatoes, vegetable and
half-cooked duck foie gras, spicy Whisky sauce
Niagara Peninsula, V.Q.A., Merlot, Reserve, 2021, Jackson-Triggs – Canada | 13.

Pan fried bison medallions **50.**
blue potatoes, cranberries and caramelized cipollini onions,
cauliflower, Brussel sprouts and asparagus,
maple and Port wine sauce
East West Series, Cabernet-Shiraz, 2020, Inniskillin – Canada (Ontario & Colombie-Britannique) | 15.

