

Tasting menu

Seven-course

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

Appetizer

Crew's inspiration

Food & wine pairing:
Morbleu, rhum épicé
Distillerie Mariana
Trois-Rivières (30 ml)

Cold starter

Beef carpaccio

beets, mascarpone, capers and
dry shallots, mustard dressing

Food & wine pairing:
Entre-Deux-Mers, Château Tuilerie du Puy, 2019
Regaud – France (150 ml)

Hot starter

Mushroom feuilleté

organic black garlic, asparagus,
chive and truffle cream sauce

Food & wine pairing:
Beaujolais-Villages Blanc, Chardonnay, 2021
Domaine Gry-Sablon – France (150 ml)

— Sorbet —

Home-made sorbet
Sparkling apple must

— Main —

Braised lamb shank
cranberry, maple and rosemary polenta,
carrots, Xeres reduced sauce

Food & wine pairing:
Bordeaux, Haut-Médoc, Grand Cru Classé,
Château La Lagune, 2009 – France (150 ml)

— Salad —

Mixed greens with fig,
pear, blue cheese and roasted pecans,
balsamic dressing

— Dessert —

Apple delight
Classic Tarte Tatin

Food & wine pairing:
Sauternes, Carmes de Rieussec, 2015
Second de Château Rieussec – France (60 ml)

Plan approximately 3 hours for the service.

88. per person | Extra 30. to package
60. per person | Food & wine pairing