

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

Starters

Fine lettuces | 15.
cold water shrimps, apples, melon radishes,
clementines and raspberries,
Camelina oil and honey dressing

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

Veal rillettes | 19.
mango chutney, Espelette and balsamic croutons,
red sweet pepper infused oil

Salmon tartare (3 oz) | 19.
and hot smoked marinated trout,
radishes, green onions, cucumbers,
white balsamic and lemon dressing

Bison tartare (3 oz) | 20.
crispy pancetta, Parmesan shavings,
truffle and mustard mayonnaise

Pan fried calf sweetbread in brown butter | 24.
caramelized apples,
white chocolate sauce (extra 7.)

Pan fried scallops and duck foie gras | 39.
fig and bacon mapled confit,
braised minced cabbage (extra 20.)

Half-cooked duck foie gras | 31.
apple butter, maple-flavoured haskap,
Espelette croutons (extra 12.)

Appetizer

Soup

crew's inspiration

| 10.

Mains

Pan fried vegetables with crispy baked tofu

| 28.

cauliflower, Brussel sprouts, kale, asparagus
with Indian spices seasoned coconut milk sauce on black rice pasta

| *Fresh pasta* |

Di bufala mozza filled tortellis

| 32.

tomato and basil, fried kale,
nuts, Parmesan shavings, basil pesto cream sauce

| *Catch of the day* |

Camelina oil cooked salmon

| 36.

honey and mustard crust, vegetable quinoa,
asparagus, Chionga beets, white butter sauce

Salmon tartare (6 oz)

| 38.

and hot smoked marinated trout,
radishes, green onions, cucumbers,
white balsamic and lemon dressing

Pan fried sablefish fillet

| 60.

seasoned with Sriracha, garlic butter lobster tail,
barley risotto, asparagus, shiitakes, coconut vanilla sauce

(extra 20. to package)

Seafood platter

| 70.

shrimps, scallops, lobster tail,
barley risotto, lemon cream lobster meat,
served with a garlic flower butter

(extra 35. in package)

Mains

| *White meat* |

Duck confit stuffed chicken breast | 36.

bacon Brussel sprouts, mustard emulsion,
Parisian potatoes, reduced juice

Pan fried pork medallions | 35.

on Gouda feuilleté, tomato salsa and
lightly acid buttered green asparagus, veal glaze

| *Red meat* |

Roasted beef shoulder fillet | 40.

leek-buttered fingerling potatoes, pan fried vegetables,
five-peppercorn and Port wine sauce

Bison tartare (6 oz) | 52.

crispy pancetta, Parmesan shavings,
truffle and mustard mayonnaise

(extra 13. to package)

Grilled filet mignon (6 oz) | 65.

aged 60 days, pan fried mushrooms,
roasted potatoes in duck fat,
spicy Whisky sauce

(extra 25. to package)

Pan fried bison medallion | 43.

black cherries in spiced chocolate Morbleu Rum,
black garlic vegetables, meat glaze

(extra 6. to package)

Braised lamb shank | 45.

polenta, maple-rosemary cranberries,
nantes carrots, Xeres reduced juice

(extra 7. to package)