



Welcome to the Dining Room of Auberge Godefroy.

We take great care in creating dishes using the finest local products, with contemporary trends and flavors.

We hope your culinary experience remains among your fondest memories.

Bon appétit !

Stéphane Hubert
Executive Chef since 2005



4-course table d'hôte

Add **35.** to the price of the main dish (starter, soup, main dish and dessert)

3-course table d'hôte

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

Starters

Chioggia beets | 16.

goat cheese with organic black garlic croutons,
maple toffy and white balsamic dressing

Salmon gravlax | 19.

salted whipped cream, candied lemon, yuzu dressing

Salmon tartare (3 oz) | 21.

and hot smoked marinated trout, crispy vegetables,
white balsamic and lemon dressing

Beef tartare (3 oz) | 23.

duck foie gras and smoked duck,
mustard mayonnaise

Veal rillettes | 19.

chutney, Espelette and balsamic croutons,
infused oil

Pan fried calf sweetbread in brown butter | 24.

caramelized apples, white chocolate sauce (extra 7.)

Pan fried shrimps | 24.

lobster meat, black garlic pan fried mushrooms,
Whisky cream sauce (extra 7.)

Half-cooked duck foie gras | 31.

apple butter, maple-flavoured haskap,
Espelette croutons (extra 12.)

Pan fried scallops and duck foie gras | 39.

maple fig and bacon confit,
braised vegetables (extra 20.)

Appetizer

Soup

crew's inspiration

| 10.

Mains

Pan fried vegetables with crispy baked tofu

Indian spices seasoned coconut milk sauce on black rice pasta

| 28.

Di bufala mozza filled tortellis

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

| 32.

Camelina oil cooked salmon

honey and mustard crust, vegetable quinoa,
Chiogga beets, white butter sauce

| 36.

Salmon tartare (6 oz)

and hot smoked marinated trout, crispy vegetables,
white balsamic and lemon dressing

| 38.

Pan fried sablefish fillet

seasoned with Sriracha, garlic butter lobster tail, (extra 20. to package)
barley risotto and vegetables, coconut-vanilla sauce

| 60.

Seafood platter

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

| 70.
(extra 35. to package)

Mains

Duck confit stuffed chicken breast | 36.

bacon vegetables, mustard emulsion,
Parisian potatoes, reduced juice

Pan fried pork medallions | 35.

on Gouda feuilleté, tomato salsa and
buttered vegetables, veal glaze

Roasted beef shoulder fillet | 40.

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

Beef tartare (6 oz) | 45.

duck foie gras and smoked duck,
mustard mayonnaise

Pan fried bison medallion | 43.

black cherries in spiced chocolate Morbleu Rum, (extra 6. to package)
black garlic vegetables, meat glaze