



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

Toasted bread	15.
tomato confit, asparagus, creamy ricotta, fresh sunflower sprouts	
Chioggia beets	16.
goat cheese with organic black garlic croutons, maple toffy and white balsamic dressing	
Old cheddar fondue	23.
coated with panko, fruit chutney	
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	
Grilled duck confit drumsticks	17.
pineapple and red pepper chutney	
Veal rillettes	19.
chutney, Espelette and balsamic croutons, infused oil	
Pan fried calf sweetbread in brown butter	28.
caramelized apples, white chocolate sauce	(extra 9.)
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

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 30. to package)

Mains

Marinated and roasted guinea fowl breast | 48.

organic black garlic assorted mushrooms, buttered baby potatoes,
root vegetables, mustard cream sauce with herbs

Marinated and roasted pork medallions | 38.

celeriac purée, zucchini, asparagus,
vanilla-flavored apple and pear compote,
bacon, roasted pecans, Sherry sauce

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 | 45.

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

Beef filet mignon (aged 60 days, grilled) | 65.

maple roasted Nantes carrots (extra. 25. to package)
on brioche bread pan fried in truffle butter, Perigord sauce