MENU
Happy New Year

Dining Room

Wednesday, December 31st, 2025

(Upon reservation)

Appetizer

Half-cooked tuna mini eclair,
lemon whipped cream, vegetable salsa

Starter

Layered tomatoes and beets, citrus mascarpone mousse,
guinea fowl meat confit, young shoots,
camelina oil vinaigrette

Sorbet

Sparkling berries and apple must sorbet

Main dish

Tagliatelle with tomatoes,
red onions, mushrooms,
fresh mozzarella and roasted flaked almonds,
garlic flower olive oil sauce

Layered trout fillet,
lobster meat, organic black garlic shiitakes,
buttered asparagus, vegetable creamy quinoa,
turmeric sauce

Roasted veal noisette,
bacon and nuts, root vegetables,
buttered cabbage,
butternut squash purée, mustard sauce

Grilled filet mignon,
organic black garlic and maple-glazed shrimp,
root vegetables, celeriac purée,
veal demi-glace sauce with cognac

Dessert and coffee

Cranberry Elegance
Breton shortbread, Amaretto-flavored raspberry and cranberry compote,
vanilla ganache, cranberry glaze, red fruit macaron

97. per person

50. 3 to 11 years old

Service and taxes not included

TERROIR ET SAVEURS DU QUÉBEC
Certified Terroir et Saveurs du Québec

Member of Aliments du Québec au Menu

Let us know of any food restriction

Ask for our kids menu