

THE 7 SECRETS OF MAPLE

Le Godefroy Dining Room
from **March 26 to April 30, 2026**
(Upon reservation)

Secret I

Maple macaron, hot-smoked and marinated trout,
creamy cheese with maple bits

House White Caribou (White wine, Whisky and maple syrup) | 15. (120 ml)

Secret II

Duck foie gras torchon, brioche,
duck bacon, maple-caramelized pecans

Secret III

Marinated bison tataki, Gabrielle chips,
fried shiitake mushrooms, baby greens, maple taffy vinaigrette

Chablis, Ste Claire, 2023 (Bourgogne, France) | 17. (150 ml)

Secret IV

Unilateral-cooked black cod, Brussels sprouts prepared two ways,
crispy pork ears, served on pea soup base

Secret V

Pan fried calf sweetbread medallions, vanilla and maple apple-pear,
Espelette pepper puff pastry, Zéphyr sauce

Valpolicella Classico Superiore, Ripasso, 2021 (Farina, Italie) | 16. (150 ml)

Secret VI

Maple butter-roasted venison rib, organic black garlic asparagus,
tangy veal juice with balsamic

Secret VII

Geneviève's pure maple creation

Distillery Shefford, Whisky Maple Tomahawk (Shefford, Québec) | 15. (30 ml)
or Chocolate-infused ice wine (St-Paul-d'Abbotsford, Québec) | 7. (60 ml)



Allow approximately 3 hours for the service of this menu.

115. per person | Extra 40. to package

49. per person | Food and beverage pairing (not included)

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

