



MENU *Harvest Feast*

From October 11th to November 1st, 2026

Fall is a colorful season to taste the harvests
and enjoy comfort food.

Our brigade has taken meticulous care to make the
following menu with the best from our producers.

In addition to the regular menu,
you can choose from this selection.

Bon appétit !



Starter

Venison tartare with apples and dried cranberries | 28.

Shaved Alfred Le Fermier cheese, baby greens, croutons
(Extra 9. to package)

Main

La terre du 9 black garlic pork tenderloin roulade | 45.

Sous-vide cooked and pan-seared, honey-glazed baby carrots, pickled beets,
Yukon Gold potato mousseline, red wine veal juice
(Extra 7. to package)

Dessert

Autumn flavours | 17.

Poached pears in mead, almond cream, spiced ice cream

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)

**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

