



MENU

Happy New Year

Dining Room
Thursday, December 31st, 2026
(Upon reservation)

Appetizer

Duck foie gras mousseline,
haskap, bacon

Starter

Duck trio with chutneys
Smoked | Tataki | Rillettes

Sorbet

Sparkling red berry and apple must granita

Main dish

Grilled salmon fillet,
tomatoes and capers with camelina oil,
creamy orzo and baby greens,
shallot and white wine sauce

Land & Sea
Sous-vide beef, Nobashi shrimp with
garlic scape, roasted seasonal vegetables,
potato purée, five-pepper demi-glace

Confit pork, apples, grapes and walnuts,
Yukon Gold potato purée,
vegetables with black garlic,
cider-reduced veal juice

Vegan linguine,
plant-based chicken strips,
spinach, sun-dried tomatoes, kale,
creamy coconut-lime sauce

Dessert and coffee

Cinnamon pecan
Cinnamon biscuit, pecan mousse,
whipped vanilla ganache, toasted pecans

95• per person

49• 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