



MENU

Christmas Magic

Dining Room
Thursday, December 24th, 2026
(Upon reservation)

At this magical time of year, the entire team at Auberge Godefroy wishes you happy holidays and a new year filled with joy, health and cherished moments. May the magic of Christmas brighten your meals and your memories.

Join us tomorrow at 9:30 a.m. in the hotel lobby for our grand festive welcome. Come share a convivial moment and start the day in a warm and joyful atmosphere.



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

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

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

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