AUBERGE GODEFROY

• DINING ROOM •

Welcome to the dining room of Auberge Godefroy.

We take great care in crafting dishes
using the finest local products,
with contemporary trends and flavors.

We hope your culinary experience
becomes one of your most cherished memories.

Bon appétit!

Stéphane Hubert
Executive Chef since 2005

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 restrictions

Ask for our kids menu

Starters

Root vegetable tartare | 19.
Basil avocado, sriracha, apples,
toasted pumpkin seeds, baby greens,
camelina oi. (served with croutons)

Tomatoes & braided cheese | 21.
Prosciutto rosace, walnuts,
maple balsamic vinaigrette

Molasses-cured salmon gravlax | 24.
Toasted sesame seeds, radish sprouts,
yuzu crème fraiche emulsion

Porc rillettes | 23.
Vanilla-poached apples and pears, prosciutto chips,
honey-walnut croutons

Pan seared shrimp | 28.
Half lobster tail, organic black garlic mushrooms, **(extra 9.)**
creamy Whisky sauce

Brown butter sweetbread | 25.
Caramelized apples, **(extra 6.)**
Cacao Barry satin white chocolate sauce

Torchon-style duck foie gras | 31.
Brioche, duck bacon, **(extra 12.)**
maple-glazed pecans

Appetizer

Soup | 10.
Crew's inspiration

Side dishes

Treat yourself to our gourmet extras.
The perfect additions to complete your main course.

Assorted mushrooms | 12.
Sautéed with organic black garlic

Shrimps (2) | 15.
Garlic scape

Lobster tail (1) | 22.
Garlic scape

Duck foie gras | 18.
Pan-seared

Duck foie gras | 18.
Torchon-style

Mains

Vegan linguine | 36.
Shiitake mushrooms, roasted hazelnuts,
tomato-vegetable sauce, almond parmesan

Oven-roasted cod fillet | 57.
Bruschetta, lobster meat, leeks,
assorted mushrooms, creamy orgetto,
peppered-hollandaise

Poultry ballotine | 47.
Sund-dried tomato & parmesan,
duck fat-roasted potatoes,
warm asparagus and black garlic tomato salad,
old cheddar sauce

Black garlic pork tenderloin roulade | 45.
Sous vide and pan-seared, honey-glazed Nantes carrots,
pickled beets, Yukon Gold potato mousseline,
red wine veal juice

Braised beef short rib | 55.
Root vegetables braised in red beef jus,
mashed potatoes, five-pepper demi-glace

Grilled CAB filet mignon | 71.
Alfred cheese fondant, market vegetables, **(extra. 30. to package)**
roasted Raphaëlle potatoes,
foie gras and Whisky sauce