MENU
Dining Room

From November 3rd, 2026 to January 19th, 2027

4-course table d'hôte
Add **35.** to the price of the main dish
(starter, soup, main dish, dessert)

3-course table d'hôte
Add **25.** to the price of the main dish
(soup, main dish, dessert)

Starters

Root vegetable tartare | 19.
Basil avocado, sriracha, apples, toasted pumpkin seeds,
baby greens, camelina oil

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

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

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

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

Brown butter sweetbreads | 25.
Caramelized apples, Cacao Barry satin white chocolate sauce
(Extra 6.)

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

Soup

Soup of the day | 10.
Crew's inspiration





Main courses

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

Sun-dried tomato & parmesan ballotine | 47.
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, roasted Raphaëlle potatoes,
foie gras and Whisky sauce
(Extra 30.)

Sides

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

- Sautéed organic black garlic mushrooms **+12.**
- Garlic scape shrimp (2) **+15.**
- Garlic scape lobster tail (1) **+22.**
- Pan-seared or torchon-style duck foie gras **+18.**

Desserts

Praline hazelnut | 17.
Hazelnut shortbread, praline, praline mousseline,
58% bittersweet disc

Spiced pears | 17.
Spiced poached pears, almond cream,
gingerbread crumble, vanilla ice cream

Matsiro raspberry | 17.
Matsiro chocolate cake, raspberry crémeux,
raspberry jelly cubes

Fresh fruit medley | 14.
Seasonal market fruit

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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

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MENU
Christmas Eve

Louisbourg Room

Thursday, December 24th, 2026

(Ticket purchase required)

Appetizer

Duck foie gras mousseline,
haskap, bacon

Starer

Duck trio with chutneys
Smoked | Tataki | Rillettes

Sorbet

Sparkling red berry and apple must granita

Main dish

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

Dessert and coffee

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

165. per person

89. 3 to 11 years old

Service included, taxes not included

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MENU
Holiday Brunch

December 25th and 27th, 2026 and January 1st, 2027
(Ticket purchase required)

From the soup kettle
Roasted pepper and tomato cream soup with herbs

From the smoker
Smoked duck breast

Cold-smoked salmon

Hot-smoked salmon, maple and Whisky glaze

On the platter
Tuna and salmon tataki

Composed salads
Arugula, halloumi and fresh berries, avocado vinaigrette

Cherry tomato, cucumber, radish salad, baby spinach, honey & Espelette vinaigrette

Shredded cabbage and crunchy vegetables with confit duck, peanuts, sesame oil vinaigrette

Mixed greens, topping, vinaigrettes

Quebec cheese
Selection of local cheese
Grapes, croutons

Hot Buffet
Scrambled eggs

Bacon | Sausages | Baked beans

Garlic scape shrimp

Creamy mussels, asparagus, tomato pesto

Steamed basa fillet with braised leeks, lobster meat, bruschetta, Béarnaise sauce

Braised beef, black garlic mushroom ragout, rich jus

Roasted market vegetables

Crispy breakfast potatoes

Carved to order
Roast beef | Smoked ham

Sweet Table
Our pastry chef's creations

Pancake with toppings
(maple syrup, chocolate sauce, salted caramel sauce, whipped cream, vanilla apple and pear chutney)

Yogurt | Fresh fruit salad

Coffee, black and herbal tea

56. per person
30. 3 to 11 years old
Free 0 to 2 years old

Service and taxes not included.

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MENU
St-Sylvestre

Louisbourg Room

Thursday, December 31st, 2026

(Ticket purchase required)

Appetizer

Duck foie gras mousseline,
haskap, bacon

Starer

Duck trio with chutneys
Smoked | Tataki | Rillettes

Sorbet

Sparkling red berry and apple must granita

Main dish

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

Dessert and coffee

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

179. per person

89. 3 to 11 years old

Service included, taxes not included

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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

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

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