



APPETIZERS

Soup Of The Day — 15

Seasonal selection

Celery Remoulade — 26

Crab meat, pears

Endive Salad — 22

Apples, pecans, blue cheese

Smoked Duck Magret — 23

Marinated in Canadian whisky, fruit chutney,
yogurt

Six Oysters — 26

Mignonette, Lemon

Abénaki Poutine — 19

Pork sausage stuffed with cheese curds,
mushrooms, birch syrup

DESSERTS

Sugar Pie — 15

whipped cream, caramelized pecans

Chocolate Brownie — 15

Salted caramel, raspberries, coulis

Crème Brûlée — 15

Sweet clover, fruits

Selection of 3 Quebec cheeses — 24

Seasonal fruit jam, nuts, fruits

MAIN COURSES

Variations on Cauliflower - 30

Burrata, raw and fried cauliflower, kale, mixed
greens, almond purée, pears

Cheese & Spinach Gnocchi — 28

Squash beurre blanc sauce, Québec cheese

Catch Of The Day — 47

Pecan-crust, cauliflower purée,
broccoli, Grenobloise sauce

Pan-Seared Scallops — 52

shrimp sausage, garlic spinach, oyster sauce

Foie Gras Stuffed Quail — 49

duxelles of mushroom, sautéed mushrooms,
potato mousseline, roasted carrot, calvados sauce

Québec Wagyu Beef Burger — 29

Herb mayonnaise, caramelized onions,
cheddar, bacon, lettuce, tomato

Butcher's Cut — 56

potatoes, carrot purée, seasonal vegetables,
dune pepper sauce

*Please be aware that a 2% optional administrative fee
will automatically be applied to your bill, exclusively
designated as a tip for the kitchen staff.*