



# MENU

## DISCOVERY

185

### DUCK EGG

snow crab, apple, celeriac,  
caviar du lac Saint-Pierre

### ARTIC CHAR

beetroot, horseradish, lingonberry,  
birch syrup

### FOIE GRAS

dark chocolate, sour cherry,  
almond

### SCALLOP

leek, maitake, kombu

### CAILLE

squash, turmeric, seabuckthorn, marigold

### CITRUS GRANITÉ

gin, mint ice cream

### SEABUCKTHORN

caramel, liquorice, seabuckthorn ice cream

### MIGNARDISES

MOCKTAILS PAIRING 75

WINE PAIRING 90 | PRESTIGE PAIRING 160

HALF-BOARD: DISCOVERY 70 | VEGETARIAN 45

The menus are served to all guests at the table.

Please note that an optional 2% gratuity, entirely dedicated to the kitchen staff, will be added to your bill.

Discover the terroir-inspired culinary philosophy of our chef Alexandre Vachon via the QR code below.



**RELAIS & CHATEAUX**