



APPETIZERS

Soup Of The Day — 15

Seasonal selection

Six Oysters — 26

Mignonette, Lemon

Endive salad — 22

Apples, pecans, Elizabeth blue cheese

Beetroot salad— 20

Goat cheese from Domaine De Courval,
honey, pollen

Soft Egg — 19

Warm mushroom salad, fried broccoli, lettuce,
camelina oil

Celery Remoulade — 26

Snow crab from Gaspésie, pears, little gem lettuce

Abénaki Poutine — 19

Shredded braised beef cheek,
mushrooms, birch syrup,
Coaticook cheese curds

MAIN COURSES

Variations on Cauliflower - 30

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

Domaine de Courval Goat Cheese Gnocchi — 28

Spinach, squash beurre blanc sauce

Catch Of The Day — 47

Jerusalem artichoke chips and purée, maitake
fiddlehead, citrus veal jus

Pan-Seared Scallops — 49

Risotto, squash, seabuckthorn beurre blanc

Rabbit Ballotine — 42

White kidney beans, consommé,
Poplar Fieldcap mushrooms,
fresh herbes, pancetta chips

PEI Aged Beef Burger — 29

Herb mayonnaise, cheddar,
bacon, lettuce, tomato

Butcher's Cut — 52

Comtomme cheese aligot
(purée of potatoes and cheese),
rainbow carrots, chives, black garlic jus

DESSERTS

Sugar Pie — 15

Whipped cream, caramelized pecans,
maple ice cream

Sweet Clover Puff Pastry Flan — 15

Almond cream, sweet clover ice cream

Praline and Lemon Confit Éclair — 15

Diplomate cream, lemon sorbet

Selection of 3 Quebec cheeses — 24

Seasonal fruit jam, nuts, fruits

*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.*