

**THE APPETISERS**

**Foie gras torchon**, homemade brioche, dried duck, pimkina gel, mustard seed pickles et celery salad **28\$\***

**Bison carpaccio**, creamy béarnaise, daisy buds, cipolini petals, «Rayon d'Or» cheese, brioche croutons **19\$**

**From the garden to the terrace**, broccoli and kohlrabi with camelina oil, green «soubise», almonds, homemade ricotta and young onion tempura **16\$**

**Riopelle cheese from Ile-Aux-Grues** on brioche with balsam fir, «blanquette» of morels **16\$**

**Lobster with mayonnaise**, potato blinis and horseradish, potato chips, saffron espuma and crustacean jus **22\$**

**Fresh mushroom crostini**, truffle poultry emulsion, fresh mozzarella, poached quail's egg, pine nut, red onion, basil oil **19\$**

**Seared foie gras**, date and ham square, balsamic poultry jus, mushroom and celeriac **34\$\***

←\*→ Add an extra of seared **foie gras** to any course \$ 25/ 80 g

**Fish of the day**, white wine and turmeric mussels, fish mousseline and sweet potato **38\$**

**Roasted quail breast**, fried thighs, green pea and oat risotto, carrot sauce **32\$**

**Surf and turf**, slow cooked octopus, veal sweet breads, foamy butter, black garlic and miso dashi, daikon, king mushroom and edamame, snow pea and enoki salad **38\$**

**Fresh cavatelli with chanterelles**, roasted corn and boar beans, cream and sherry sauce, parmesan cheese and fried spinach **28\$**

**Scallops from îles de la Madeleine**, warm bacon and buckwheat salad, buttery Brussels sprout heart and lemon confit, tomato and parsley **38\$**

**Grilled beef fillet**, peppercorn sauce, parmentier and crispy breaded green beans **39\$**

**THE MAIN COURSES!**

\*Hotel package: foie gras torchon appetizer + 10\$, seared foie gras appetizer +20\$