

APPETIZER !

Foie gras «torchon» from Canard Goulu farm, golden poultry jus glaze \$ 28 *

Mushroom marinated in Xérès vinegar, «jambonnette» of duck thigh, «camérisé» ketchup & hazelnut, homemade brioche

Carpaccio of young duck from «Canard Goulu» farm \$ 19

Rhubarb dressing, «royale» of foie gras, roasted walnut & duck gizzard confit

Salad of fresh leaves from the market, garlic flower vinaigrette & macadamia nuts \$ 15

Black olive «fougasse» with fresh cheese *Petit Blanchon* and marinated vegetables

Fresh mushroom crostini \$ 19

Truffle poultry emulsion, fresh mozzarella, poached quail's egg, pine nut, red onion, basil oil

Jerusalem artichoke «vichissoise» & house smoked scallop, wild poached shrimps \$ 23

Sunflower seed, oil & sprouts, fresh currant

Seared foie gras from Canard Goulu Farm and crispy confit pork belly \$ 34 *

Roasted pepper squash, nutmeg flower & maple cranberries, cream & reduced poultry jus

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

Québec veal sirloin in a mushroom & sage crust, truffle veal jus \$ 38

Butter & broth poached potatoes, green beans and King mushroom «fricassée» with crispy porc belly, fresh leaves with dressing

Quail served boneless, seared on skin & glazed with orange-adobo \$ 30

White sausage, sweet potato waffle, roasted carrots & cabbage, smoked sour cream & quail reduced jus

Surf and turf of marinated & grilled octopus warm salad and seared veal sweetbreads with Béarnaise sauce with meat jus \$ 38

Today's garnish

Turlo Farm piglet sirloin roasted & glazed with «verjus» and prune sauce \$ 34

Cauliflower «Dauphine» style, cabbage roll with braised shoulder, fresh corn and sweet pepper

Ravioli stuffed with homemade ricotta et spinach, old fashion tomato sauce 26 \$

Dried cherry tomato, smoked shiitake, arugula, shaved parmigiano reggiano & lemon oil

Fillet of today's fish served with celeriac «brandade», white wine sauce with lovage & nordic shrimp \$ 38

Young turnips, celery with smoked mackerel butter

MAIN COURSE !

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