

Our menu is inspired by the products of local and Quebec artisans

Add \$24 to the price of a main course and get a 3-course table d'hôte with a choice of starter, main course and a choice of dessert accompanied by coffee or herbal tea

Appetizers

Hot bowl of vegetable soup and warm bread, olive oil and balsamic dip,
ask for today's inspiration **12\$**

**

Homemade turkey and foie gras rillettes, cranberries and Shaman liqueur from
Maison Sivo, redcurrant jelly and rosemary focaccia **13\$**

**

Grizzly smoked salmon and dill cheesecake, lemon zest Crumble,
roasted red pepper puree **15\$**

**

Eight lightly fried mozzarella cheese sticks and some greens,
mayonnaise with 2 pestos **14\$**

**

Ricotta and black truffle sachets,
herb butter with Provence herbs and tomato chunks **15\$**

**

Warm onion, mushroom and goat cheese tart, lettuce and smoked green oil **13\$**

**

House-smoked duck carpaccio salad with apples and caramelized pecans,
nasturtium dressing and rustic Jonathan apple honey **14\$**

**

Fried dumplings with vegetables and Wagyu beef, hibachi sauce,
kimchi puree, edamame salad **14\$**

Nous utilisons les produits de ces artisans locaux:

Lac Brôme, Les Contrebandiers, Vieille Boucherie, Pain La fabrique, Les spiritueux des Appalaches, L'Esprit de Clocher, Saumon Grizzly, Ferme D'Achille, Entre Pierre et terre, Alexis de Portneuf, Fromagerie des Grondines, Montpak, Ferme PB Charcuterie Charlevoix, Choucroute Québec, L'Ancêtre, Praline et chocolat, La Miellée Dorée, Firebarns, Brûlerie Tatum, Savoura, Fines herbes Daniel, Serres Fournier, Ferme Almanca, La Boulange Gourmande, Poulailier Portn'œuf, Cuisine Central, Gourmet Sauvage, La miellée Rustique, Farine basilic, Pêcheries Comeau, Couvoir Pintabo

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LES SUGGESTIONS

Royal quail stuffed with poultry, basil, sun-dried tomatoes and crispy brown rice, pancetta and garlic flower reduction sauce, accompanied by Valupierre ratte potatoes and vegetables **35\$**

**

Atlantic salmon, cooked on one side in black garlic oil, white beer sauce and orange zest, duo of basmati rice and wild boar, seasonal vegetables **32\$**

**

Fettuccine Alfredo with Portobello mushrooms and shredded Lake Brôme duck, creamy parmesan sauce **28\$**

**

Moroccan braised lamb shank, Beluga lentils, raisins, almonds and chickpeas **34\$**

**

Bison medallion, cooked at low temperature, tangy berry and red wine sauce, sweet potato puree and seasonal vegetables **39\$**

**

Crispy chicken Cordon Bleu with Black Forest ham, haloumi cheese and Clos St-Ambroise cheese, Gabrielle potatoes **27\$**

**

Land and sea tarte flammekueche, onions, bacon, shrimp and scallops, creamy sauce and Asiago cheese **26\$**

**

Reuben burger with Angus beef and smoked beef, Swiss cheese, sauerkraut and baseball mayonnaise, served with fries **26\$**

vegetarian option available

**

Grilled Angus beef entrecôte(200g), mustard sauce, ram's horn potatoes or fresh fries and homemade boreal mayo **37\$**

**

Tofu curry, fava beans, cashew nuts and coconut, served on a duo of basmati and wild rice and its shredded barbecue jackfruit **28\$**

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