

Our menu is served à la carte or as a table d'hôte and it is inspired by the products of our local artisans and farms. For a 3-course meal choose an appetizer, a main course and a choice of dessert accompanied by coffee or tea

Table d'hôte 3 course meal 55 \$

Appetizers

The Forest -14\$

Bison gravlax with juniper berries and spruce shoots, cherry lacquer, cornbread and boreal caramel

The Farmer-13\$

Garlic-rubbed multigrain country bread, sautéed fresh mushrooms and perfect runny organic egg, arugula pistou with roasted pumpkin seeds

From The Stove top -10\$

Hot bowl of vegetable velouté, thin freshly baked baguette and homemade butter, ask for the inspiration of the day

The Forest-13\$

Red deer terrine with haskap berries and blueberries, smooth apple compote with ice cider, rosemary focaccia

From The Ocean-15\$

Red tuna candy with tahini butter and roasted sesame, wakame seaweed salad, onion puree, atocas and wasabi

From the Gulf-15\$

Homemade trout, mackerel and redfish rillettes, herb cheese cream, old-fashioned buckwheat blinis, dill jelly

From The Garden-13\$

Arborio risotto with coconut milk, shiitake, lime and pepper , oak lentin and coriander dumplings

Suggestions

Gratinated -29\$

Cannelloni with lobster meat, ricotta, candied shallot and basil,
tomato cheese cream and pesto

Burger-30\$

Pork shoulder and caramelized pork belly burger, Perron Swiss cheese brioche bun,
meat glaze mayo, onion puree, mushrooms, cranberries and lettuce,
served with greens and house fries

Roast -30\$

Provençal-style duck and beef with foie gras in its Savoy cabbage coat,
vegetable and chicken broth with herbs

From the Pan -28\$

Pan-fried veal liver steak gratinated with goat's brie, Yukon gold mousseline,
grain mustard sauce and seasonal vegetables

Inspiration -29\$

Meat, fish, pasta or game, ask your server for our daily inspiration

Grilled -31\$

Grilled flank steak and potato gratin, seasonal vegetables,
wine merchant sauce and cippollini onions with black garlic

Baked -29\$

Flaky crust with Atlantic pink salmon and sumac shrimp mousse accompanied
by a Pastis flambé bisque and seasonal vegetables

Stir-fried-27\$

Gluten-free pennines sautéed with roasted vegetables, vegan chicken and basil
pesto, vegan artichoke cream and black garlic cippollini

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Table d'hôte 3 course meal 53 \$