

# GTATOSAC

Palet teaser

❧

Parmentier of guinea fowl, seared mushrooms fricassee,  
garnished with aragula and iced cider caramel

Or

Giant shrimps lightly perfumed with vanilla, finger limes,  
marine algae, ground cherry and ginger

Or

Mixed young sprouts, smoked buffalo ad grilled abalone,  
nut oil and cranberry dressing

❧

The granita of the day

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Braised lamb shank, with our choice of beans and local  
strong beer and peppercorn from the  
dunes of Tadoussac

Or

Maple charred salmon filet, served pink on a creamy  
cardamom and lemon sauce, chanterelles and hazelnuts

Or

Halibut crusted in chorizo, pineapple chutney, espellette  
peppercorn, served with Incas rice

❧

Choice from our dessert menu

Great North herbal tea, Kusmi tea or coffee

\$55