

INTRODUCTION

OCTOPUS TIAN 13

octopus
green apple salad
crispy chorizo
garnishes

POR TUGUESE STYLE COD 15

salted cod accra
giant grilled shrimps
chipotle mayonnaise
fried parsley

FOIE GRAS 21

pan fried duck foie gras
cranberry & orange zest pain perdu
powdered roasted hazel nuts
caramelized rosé sherry from Île Ronde
Estate

SCALLOP U8 14

scallop sevice
yuzu
red peppercorn
carrot matchsticks & fennel salad
coriander oil flavored with Pernod

BUFFALO 13

buffalo carpaccio
wild arugula
San Daniel prosciutto
spicy maple vinaigrette

DEER 15

deer tartar
dandelion vinaigrette
sun dried tomatoes
Migneron cheese croutons
young mesclun salad from our garden

SECRET 15

Maurice Dufour's secret
roasted vegetables
bread chips

HEART'S FAVORITE ?

MAIN COURSE

CIOPPINO FROM TADOUSSAC BAY

41

market fresh seafood & crustaceans
bisque aromas
organic sausage from Charlevoix region

BABY PIG

34

baby pig rack
mustard violet
quince
banana potato

HALIBUT

39

roasted halibut
braised beef
puréed Yukon potatoes
foie gras
baby vegetables

MÉDAGLIONI

31

fresh spinach pasta
deer
crystallized cipollini onions with red wine
wild game sauce
touch of cream

EMU

39

grilled emu
wild mushroom stew
pears
green peppercorn

GAME BIRD

37

fowl
Sortilège whisky
full-flavoured juices
wild berries

NO MEAT

30

rizotto croquette
mille feuille ratatouille
mozzarella di Buffala topping
spike of balsamic
scarlet basil oil

MOMENT OF INSPIRATION

?

THE GRAND FINALE

SELECTION OF QUEBEC CHEESES 15

cheese
nuts
berries
biscotti

THE « COUP DE GRÂCE »

STRAWBERRY SHORTCAKE 12

Genoese sponge cake
strawberry strips
Espuma
Fragoli liqueur

TATIN PIE 12

Apple & fruit pie
Cru du Clocher 10 years
caramelized sherry and figs

ECSTASY 13

chocolate delirium
home-made banana icing
Toblerone coulis

THE TRILOGY 12

blackberry & balsamic crème brûlée
ground cherry crème brûlée
yam crème brûlée

TIRAMISU 12

Mascarpone mousse
ladyfingers
coffee smoothies
Tia Maria