

GTATOSAC

The foretaste

*Pan-seared quail breast from l'Île d'Orléans,
morel cappuccino*

Or

*Vanilla and lychee infused jumbo shrimp, finger lime,
sea beans, ground cherries and ginger*

Or

*Quebec veal sweetbread with cauliflower purée,
Les Vergers Pedneault cider sauce*

Spur of the moment granita

*Slow-cooked guinea fowl supreme,
crispy wild boar lardons, root vegetables*

Or

*Potato tart, Appalachian red deer tenderloin
with Monna & filles blackcurrant
and lime sauce, chanterelles*

Or

*Local halibut steak with champagne glaze, seasonal
asparagus with truffled veal jus, sea foam*

Our dessert menu

The Great North herbal infusion, Kusmi tea or coffee

\$ 55

Food and wine pairing

\$ 110

*We pride ourselves on serving local seasonal products
based upon availability.*



Papeterie Saint-Gilles

TATOUSHAK

The foretaste

*Guinea fowl from Les Volières Baie-St-Paul confit
with hazelnuts on grilled melon,
diabolique mesclun salad and peasant bread*

Or

*Pan-seared foie gras, dried fruit compote,
cedar jelly and Herbamiel bee pollen,
creamy butternut squash*

Or

*Lobster three ways, basil jelly, shellfish oil
and salicornia from the lower St-Lawrence*

Spur of the moment granita

*Spice-lacquered La Ferme Basque duck breast,
duck confit roll, fingerling potatoes*

Or

*Young goat from La Ferme Caprivoix with Banyul
and fig jus, le Puy lentils with wild boar bacon*

Or

*Giant scallops, crushed squash berries, roasted sweet
pepper espuma, sea mist and barley risotto*

Selection of fine regional cheeses

Our dessert menu

The Great North herbal infusion, Kusmi tea or coffee

\$ 75

Food and wine pairing

\$ 130

*We pride ourselves on serving local seasonal products
based upon availability.*



Papeterie Saint-Gilles

TOUSOUHAK

The foretaste

*Local snow crab cake, scallop with smoked salt,
sea beans and tart wasabi cream, coriander*

Or

*Foie gras au torchon and crème brûlée, gingerbread
and rosehip butter*

Or

*Asparagus tips, chives and diced truffles,
port and red wine reduction, Quebec goat cheese*

Spur of the moment granita

*Arctic char, Gaspé cod brandade,
shellfish bisque, spring onions*

Or

*Wild sea bass and clams, ratatouille,
emulsion of confit tomatoes from Les Serres Lacoste
with Espelette pepper, argan oil*

Or

*Wild boar loin, Pikauba cheese and cedar crust,
king mushroom with honey and cider from
Les Vergers Pedneault*

Selection of fine regional cheeses

Our dessert menu

The Great North herbal tea, Kusmi tea or coffee

\$ 65

Food and wine pairing

\$ 120

*We pride ourselves on serving local seasonal products
based upon availability.*



Papeterie Saint-Gilles

Welcome to Le William Restaurant

Tadoussac Bay is one of the most beautiful bays in the world. Famous French navigators Jacques Cartier and Samuel de Champlain anchored in this strategic location to trade with the native population centuries ago.

For a long time, Tadoussac was the commercial hub of North America; the first trading post was established here over 400 years ago.

Executive chef Patrice Piquet has drawn inspiration from past traditions and the area's extensive history to create his menu. Come savour native cuisine and flavours that highlight regional Québécois fare.

In order to protect this exceptionnally beautiful natural environment, and in keeping with the principle of sustainable development, the hand-made paper used in our restaurant is produced by Papeterie Saint-Gilles, a regional craft shop with a well-established reputation for quality in the Charlevoix area and beyond.

Our entire team will strive to make this evening an unforgettable one.

It is our distinct pleasure to serve you.



Papeterie Saint-Gilles