



S A I N T - A M O U R

1 9 7 8

Menu created by Chef and co-owner Jean-Luc Boulay
and Patrick Dubé, Chef executive.

Chef Jean-Luc Boulay

Maîtres-Cuisiniers de France

Médaille d'Officier du mérite agricole de France en 2016

Juge à l'émission Les Chefs

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Prix Renaud Cyr 2012

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Lauréat du prix du gouverneur général du Canada 2010 pour les arts de la table

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Chef de l'année 2002 du Québec (National), nommé par la Société des Chefs
cuisiniers et pâtisseries du Québec (SCCPQ)



Jean-Luc Boulay and Jacques Fortier, owners

DUCK FOIE GRAS

OUR SIGNATURE FROM THE GOULU FARM

Homemade terrine, Québec flavours 50g 26.
sea buckthorn and Labrador tea jelly
chockecherry confit and Birch syrup
apple compote with balsam spruce, brioche bread

Seared, hot and Monna & Filles cassis 80g 35.
Boreale-spiced bread, micro shoots
maple caramelized nuts
maderized syrupy duck jus reduction

The Experience 80g 35.
tradition and innovation
variations of textured fruits and vegetables
Éric Borderon brioche bread

Our sommelier's wine paring suggestions

Champagne, Brut 4oz 22.
Sauternes 2oz 19.
Vin de glace 2012 l'Orpailleur, Québec 20.
Coteaux du Layon 2014, Domaine de la Bergerie 2oz 12.



SAINT-AMOUR

1 9 7 8



Vegetarian



Gluten free



Market price

SOUPS

Lobster bisque

19.

tarragon crab-cake

organic corn espuma, lobster roe, and vanilla

Gastronomic soup

18.

seasonal

PASTURE

Market fine greens

13.

floral mesclun, lamb lettuce, endives

organic herbs and shoots

white wine vinaigrette

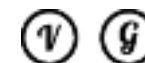


Fine Québec cheeses 3 X 25g

18.

dried fruits, nuts and wild flower honey

apple and fine greens



APPETIZERS

Elk carpaccio, ice cider vinegar aroma

homemade mascarpone cheese, melting quails egg
raw and marinated vegetables, rocket
1608 cheese shavings from La Laiterie de Charlevoix

25.



Wild and cultivated mushroom variations

carpaccio, tender, creamy, smooth, and crispy
herb salad and porcini mushroom praline

25.

Bobine's rainbow trout and wild cranberries

trout carpaccio marinated in cranberry seed oil
organic quinoa and fresh herb ice cream
bitter orange purée

24.



Octopus and Beluga lentils

grilled and braised octopus
Beluga lentils with organic chorizo from Charlevoix
Mediterranean flavours

25.



Aquitaine caviar pur salt 30g

buckwheat blinis, aigrelette sauce and fine herbs

120.



FISH

Magdalene Island sea scallops and Turlo farm pork 46.

roasted scallops, braised and grilled pork belly
fregula sarda risotto style

Gaspesian Artic char and pink Appalaches oyster mushrooms 45.

fine vegetable crust
melting potato, leek and saffron
seared pink oyster mushrooms and mushroom mousse



Lobster and fresh pasta

whole lobster cooked vaccumed sealed in open ravioli
ocean foam infused with Québec seaweed
julienne vegetables with ginger



VEGETARIAN

Market vegetable abundance 40.

roasted potato gnocchi
polenta, olive crumble, virgin vinaigrette
organic and wild mushrooms, micro shoots
local cheese sauce



MEATS

Beef filet and organic shallots from La Ferme des Monts 52.

seared AAA beef filet mignon

shallots, grains of paradise and red wine compote

rosemary potato rosette, winter vegetables stew



Lamb rack and Jac le Chevrier goat cheese 52.

savory crust

spiced tomato Tatin on a black olive crumble

fine herb polenta, mild garlic lamb jus

Québec deer and cloudberry 48.

boreal spice rub, maple infused berries

sweet potato and foie gras purée

Ungava gin game meat jus, cloudberry butter



CLASSICS

Sweetbreads and wild shrimp 52.

potato gnocchi

pressed and powder spinach, creamy Samos Muscat wine sauce

Turlo farm squab and Savoie cabbage 52.

crispy and confit legs stuffed with foie gras

roasted supreme rubbed with cardamom

pulled cabbage and wild boar bacon, root vegetables

natural jus bound with giblets



Jean-Luc and Patrick would like to suggest a delicious serving of foie gras with your main course

Extra foie gras terrine 30 g	15.
Extra seared foie gras 80 g	30.
Extra truffe according to arrivals and availability	15.
Extra market vegetables	10.

Please let us know about any food allergies.

The fresh market cuisine experience requires a certain time for preparation.

Thank you for your understanding.



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