

# DISCOVERY

## Mise en bouche

salmon, oyster, duck

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## Duck foie gras

served three ways  
textured fruit variations, brioche bread

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## Lemongrass and ginger Seafood broth

lobster, Nordic shrimps and lardoons  
furikake rice chips

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## Arctic char and scallop

fennel purée, Fregola Sarda  
local green asparagus, sea buckthorn and carrot butter

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## Rack of doe

porcini pralin, celeriac, apple and rosemary purée  
steamed cabbage with indigenous berries, pepper meat jus sauce

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## Magdalian Island cheese trilogy

rhubarb variations  
thyme and sea salt flower crumble, crispy greens

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## À la soupe!

blondie, blueberry yaourt  
mascarpone chantilly, herb sorbet

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## Mignardises

125.

Ask our sommeliers for a wine pairing experience!  
All guests at the table must order this menu.

Have your friends experience Jean-Luc Boulay's distinctive cuisine  
by offering his book for 25\$ when ordering this menu.



SAINT-AMOUR

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