

DUCK FOIE GRAS

OUR SIGNATURE FROM THE GOULU FARM

Homemade terrine Québec flavours 50g 26.
ground cherry jelly, crabapple butter
blackcurrants candied in cherrywood syrup, grilled brioche bread

Seared duck foie gras 80g 35.
beet cake, micro shoots
pistachio opaline, pepper sauce

The Experience 80g 35.
tradition and innovation five ways
variations of textured fruits and vegetables

Our sommelier's wine pairing suggestions

Champagne, Brut 4oz 22.

Sauternes 2oz 19.

Vin de glace l'Orpailleur, Québec 2oz 20.

Coteaux du Layon, Domaine de la Bergerie 2oz 12.



SAINT-AMOUR

1 9 7 8



Vegetarian



Gluten free



Market price

SOUPS

Shellfish bisque

19.

fine chili pepper spiced Northern shrimp
black garlic rouille espuma
tarragon brioche crouton

Gastronomic soup

19.

seasonal

PASTURE

Market fine greens

13.

floral mesclun and Daniel's Fine herbs from Île d'Orléans
white wine and shallot vinaigrette



Fine Québec cheeses 3 X 25g

18.

dried fruit and nut bar, wild flower honey
cedar jelly, fine greens



APPETIZERS

Our chefs creation of the day 22.
according to the market

Artic char 25.
half-smoked, half-marinated with black spruce 
black radish purée, sea buckthorn kohlrabi carpaccio
camelina tile

Mediterranean octopus 25.
braised and grilled with smoked paprika oil 
squash and parmesan purée, proscuitto chips
tomato and red wine balsamic vinegar reduction

Wild and organic mushroom variations 26.
carpaccio, tender, creamy, smooth, and crispy 
porcini mushroom praline and herb salad

Hare ravioli à la royale 28.
boreal aromatic game consommé
winter vegetables, foie gras flakes

Fresh oysters and Canadian sturgeon caviar 12g 86.
half-dozen oysters prepared in three ways
blinis, Québec vodka aigrelette sauce

FISH

Catch of the day

according to our chefs inspiration

46.

Îles de la Madeleine sea scallops and Turlo Farm pork

roasted scallops, maple-rosemary glazed and grilled pork belly
beluga lentil purée, game jus reduction

52.



British Columbia sturgeon

braised Savoy cabbage, Jerusalem artichoke purée
potato rosette, herring caviar
sea foam

52.



VEGETARIAN

Winter garden

buckwheat galette and salsify gnocchi
red cabbage étuvée, julienne root vegetables
sea buckthorn butter winter vegetables

40.



MEATS

From our pastures

46.

according to our chefs inspiration

Québec Deer

52.

buckwheat galette and crust



julienne Xérès seared root vegetables

game jus with sea buckthorn butter

Québec braised beef and filet mignon

52.

juniper berry red cabbage étuvée

parsnip purée, braised beef cromesqui

Brandy and dune pepper meat sauce

Braised lamb rack and chop

52.

bicoloured cannelloni, roasted French shallot

winter-savory crust, Banyuls wine jus

CLASSICS

Sweetbreads and wild shrimp

52.

salsify gnocchi, thyme and celeriac purée

Québec apple and cider creamy sauce

Turlo farm squab

52.

crispy and confit legs stuffed with foie gras



seared fava beans and wild mushrooms

natural jus reduction with cep butter

Jean-Luc and François 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 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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