



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 François Hughes, Executive Chef.

Chef Jean-Luc Boulay

Maîtres-Cuisiniers de France

Médaille d'Officier du mérite agricole de France en 2016

Juge à l'émission Les Chefs

-

Prix Renaud Cyr 2012

-

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

-

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

DUCK FOIE GRAS

OUR SIGNATURE FROM THE GOULU FARM

Homemade terrine Québec flavours 50g 26.
sea buckthorn, chokecherry confit and birch syrup
apple compote with balsam spruce, brioche bread

Seared duck foie gras 80g 35.
beet cake, micro shoots
pistachio opaline, duck jus reduction

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

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

Lobster bisque

19.

tarragon spiced nordic shrimp croustilles
organic corn espuma, lobster roe and vanilla

Gastronomic soup

19.

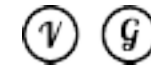
seasonal

PASTURE

Market fine greens

13.

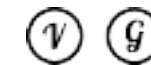
floral mesclun and Daniel's Fine herbs from Île d'Orléans
white wine and shallot vinaigrette



Fine Québec cheeses 3 X 25g

18.

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



APPETIZERS

Elk carpaccio, Monna et Filles blackcurrant vinegar

mascarpone cheese foam, melting quail egg

raw and marinated vegetables, acidulated King Eryngii spaghetti

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.

Our chefs creation of the day

according to the market



Octopus and beluga lentils

grilled and braised octopus, smoked paprika

beluga lentils with organic chorizo from Charlevoix

Mediterranean flavours

25.



Northern Divine caviar from British Columbia 30g

buckwheat blinis, aigrelette sauce and fine herbs

120.



FISH

Magdalene Island sea scallops and Turlo Farm pork

52.

roasted scallops, braised and grilled pork belly
risotto style forbidden black rice
ocean jus with Gaspesian seaweed

Local fish

According to our chefs inspiration



Forillon Park lobster

poched and decorticated lobster
jerusalem artichoke and Québec black garlic purée
fresh black cuttlefish ink pasta, lobster roe
saffron cream with mild spices



VEGETARIAN

Market vegetable abundance

40.

forbidden black rice
polenta, olive crumble, virgin vinaigrette
organic and wild mushrooms, micro shoots
local cheese sauce



MEATS

Québec beef filet

red wine and shallot condiments

rosemary potato rosette

Brandy and Dunes pepper meat jus

52.



Lamb rack

savory crust

tomato stuffed with Jac le Chevrier goat cheese on a black olive crumble

fine herb polenta, aromatic jus

52.

From our pastures

According to our chefs inspiration



CLASSICS

Sweetbreads and wild shrimp

seafood stuffed Québec black morel mushrooms

creamy Samos Muscat wine sauce

52.



Turlo farm squab and Appalaches oyster mushrooms

crispy and confit legs stuffed with foie gras

natural jus bound with giblets, Banyuls wine vinaigrette

52.



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.



S A I N T - A M O U R

1 9 7 8

 Vegetarian

 Gluten free

 Market price