



Chef Jean-Luc Boulay, Maître Cuisinier de France, and his brigade wish to send your taste buds on a journey with our **7 courses Discovery Menu at** \$155, inspired by local Quebec products. (Ask your waiter, different wine pairing available on request.)

WINTER MENU 2025

APPETIZERS	
Classic foie gras terrine	
Sauternes gelée, wildberry confit	
House made brioche	29.
The foie gras Experience	
Five ways of tradition and innovation	
Variation of textured fruits, onion compote with sumac and St-Laurent fleur de sel	39.
Seared foie gras	
Maple sugar caramelized apples , lingonberries	
Meat jus reduction with Sortilège	39.
Scallop carpaccio from Îles de la Madeleine	
Sea buckthorn and ginger vinaigrette	
Endives, yogurt, nasturtium oil and squid ink tuile	35.
	55.
Game consommé with beets	
Winter vegetables, stuffed morels	
Pulled smoked duck breast	29.
Vegetable mosaic	
Red pepper emulsion with caraway, marinated milkweed buds	-
Floral micro sprouts and crostini	29.

Oyster and caviar

Price according to the market

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SAINT-AMOUR

1 9 7 8



MAIN COURSES

Halibut fillet from the St-Lawrence with sea bacon and Kabir Kouba oil Beluga lentil stew with bacon Beurre Nantais with daisy buds 56. Squab from Turlo's farm, two ways Celeriac purée with apple and Appalachian truffle oil 72. Rack of lamb with mustard, herbs and Louis d'Or cheese 72. Rack of lamb with caraway, multicolored carrots 73. Pan-fried polenta with sundried tomatoes, lamb jus with thyme and black garlic 56. Veal sweetbreads and Argentina wild shrimps with gorria pepper 56. Compressed spinach and shiitake 56. Jerusalem artichoke, cream sauce with Samos wine and tarragon 56. Beef filet mignon 75. Crispy potato with rosemary, butternut squash purée 56. Blue cheese crème, roasted black walnut nuts, meat jus 56.	Arctic char with crispy spicy skin	
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Please, inform us of any food allergies. The fresh market cuisine experience requires a certain time for preparation. Thank you for your understanding!

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