



SAINT-AMOUR

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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.

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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MAIN COURSES

Arctic char with crispy spicy skin

Leek with Beauce saffron

Wild rice with Labrador tea, corn and burnt onion 56.

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

Crispy chips, salmis sauce with elderberry 72.

Rack of lamb with mustard, herbs and Louis d'Or cheese

Stewed lamb with caraway, multicolored carrots

Pan-fried polenta with sundried tomatoes, lamb jus with thyme and black garlic 56.

Veal sweetbreads and Argentina wild shrimps with gorria pepper

Compressed spinach and shiitake

Jerusalem artichoke, cream sauce with Samos wine and tarragon 56.

Beef filet mignon

Crispy potato with rosemary, butternut squash purée

Blue cheese crème, roasted black walnut nuts, meat jus 56

Vegetarian gourmet option

56.

Please, inform us of any food allergies.

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

Thank you for your understanding!