

Main Courses

Satay of chicken

*Chicken filets from " La Rose des Vents" farm
Crispy peanut tile and bean shoots
Garlic and pineapple vinaigrette
Crushed toasted peanuts*

28

Cockerel ``demi-deuil`` style from d'Amour farm

*On leek hay, three colors carrots and black truffles
Heart of leek, mini potatoes
Chicken stock emulsified with whites truffles oil*

48 (Hotel meal plan: supplement \$8)

Country kiln Black Cod

*Garlic infused hay
New Brunswick oysters
Sautéed sliced cipollini, pureed tofu
Chickpeas, marinated red turnip salad
Ultra light mousse of the broth*

38

Finnish Biologic salmon

*Crispy salmon served on skin
Half lobster cooked at a low temperature
Creamy blue fingerling potatoes with Quebec
bacon
Salmon infused water and green onion whipped
cream*

48 (Hotel meal plan: supplement \$8)

Filet mignon CAB AAA

45

or

Rib eye steak with Hebraic spices (for 2)

*False yucca "mille-feuille", acidulated cabbage
salad*

French pickles marinated with Hebraic spices

Dried mustard sauce

90

Lamb loin from the Venne family

*Sautéed baby spinach with ginger and vindaloo
curry*

Braised and shredded lamb with lentils

Curdled kefir, false Nan bread

Vegetable pakora fritters, raita sauce

45

Québec grain-fed veal medallion

Wild mushroom, fresh green peas

Broad and mini green beans sautéed in maple butter