



APPETIZERS

Red wine and yellow French onion soup,
Swiss cheese and Cheddar from Île-aux-Grues
14

Quinoa salad, sour cream, cucumber, almonds and basil
15

Beef tartare with sun-dried tomatoes and parmesan
18

Tempura mackerel, lemon fennel, potato salad
19

Foie gras with Espelette pepper, Tonka bean peach
26

Fresh oysters (6) 24

Bloody Caesar oysters (6) 28

SIDE DISHES

French fries	7
Vegetables	11
Sautéed mushrooms	14
Shrimp (1)	8
Pan-seared foie gras	15



MAIN DISHES

Mushrooms risotto, truffle and parmesan
28

Pan seared walleye, clams, snow peas, sucrine
and juice of verbena
36

S Quebec stuffed quail, mushrooms and buckwheat,
candied potatoes, foie gras and maple juice
45

Pan seared cod, Serrano ham and artichokes,
carrot emulsion
37

Angus beef filet, Dauphines potatoes,
eggplants and port wine sauce
58

TO SHARE

Butcher's piece
MP



*The *Bouquet de Saveurs Laurentides* brand grant a distinction recognizing chefs' commitment to use regional and local products to create their menu. The quail comes from "Les Cailles du Lac Masson" farm, buckwheat sprouts and seeds are from the grower "Jardi-Pousses" in Sainte-Adèle and the maple syrup is from the Mont-Tremblant's sugar shack.