



APPETIZERS

Chilled lobster bisque

17

Micro-shoots salad, avocado, buckwheat, lemon dressing

17

Quinoa salad, sour cream, cucumber, almonds and basil

15

Princess scallops, strawberries, zucchini and lime
asparagus

25

Beef tartare with sun-dried tomatoes and parmesan

18

Classic salmon tartare

16

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
Clams cassalette	15
Shrimp (1)	8
Scallop (1)	10
Pan-seared foie gras	15



MAIN DISHES

Asparagus risotto, pistachio and parmesan
31

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

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

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

Rack of lamb, panisse, fennel purée, roasted garlic and
savory sauce
45

Whole lobster, asparagus,
roasted tomatoes & hazelnuts sauce
64

Angus beef filet, Dauphines potatoes,
eggplants and port wine sauce
56

TO SHARE

Butcher's piece
MP

Seafood platter
96



*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.