

REGULAR MENU

LARGE RASPBERRY POINT OYSTER

Kombu / Apple / Sunflower

MAGDALEN ISLANDS SCALLOP *

Seabuckthorn / Celery / Pistachio

LAC SAINT-PIERRE STURGEON *

Tomato / Shiso / Brown butter

FERME ORLÉANS CHICKEN

Lobster / Squash / Saffron

FERME SYLDIA BEEF *

Cauliflower / Chili pepper / Prune

CANARD GOULU FOIE GRAS

Confit duck / Miso / Blackcurrant

BLACK FIG*

Parsnip / Oat / Whitechocolate

7 COURSES

WINE PAIRING

NON-ALCOHOLIC PAIRING

4 COURSES*

WINE PAIRING

NON-ALCOHOLIC PAIRING

129\$ BY PERSON

+105\$ BY PERSON

+80\$ BY PERSON

90\$ BY PERSON

+70\$ BY PERSON

+55\$ BY PERSON

VEGETARIAN MENU

LA BOTTE OYSTER MUSHROOM

Kombu / Apple / Sunflower

ONTARIO PEAR *

Seabuckthorn / Celery / Pistachio

EGGPLANT *

Tomato / Shiso / Brown butter

ARTICHOKE

Lobster mushroom / Squash / Saffron

BEETROOT *

Cauliflower / Chili pepper / Plumb

CAROT

Miso / Blackcurrent

BLACK FIG *

Parsnip / Oat / Whitechocolate

7 COURSES

WINE PAIRING

NON-ALCOHOLIC PAIRING

4 COURSES*

WINE PAIRING

NON-ALCOHOLIC PAIRING

120\$ BY PERSON

+105\$ BY PERSON

+80\$ BY PERSON

85\$ BY PERSON

+70\$ BY PERSON

+55\$ BY PERSON