

Auberge de montagne des Chic-Chocs has no menu. Every night is chef's choice.

The following menus below are just examples.

Seared scallops, fennel and wakame salad
Roast red deer, fir and juniper jelly
Almond and pear tart

Warm halibut salad, strawberries, tomatoes and green onions
Loin of veal stuffed with prosciutto and parmesan
Crème brûlée, white chocolate madeleine

Fish and seafood soup, smoked mackerel rouille, croutons
Braised rabbit with lemon preserves and almonds
Maple cheesecake topped with cranberry syrup

Striped bass, arugula, organic yuzo and soy,
Cornish hen, celeriac purée, thyme and lime juice
Compote of dried fruit and pineapple, mascarpone and biscuits