

Our menu is served à la carte or as a table d'hôte and it is inspired by the products of our local artisans and farms.

For a 3-course meal at 50\$ choose an appetizer, a main course and a choice of dessert accompanied by coffee or tea.

Appetizers

Goat cheese and artichokes -12\$

Artichoke and Paillot goat cheese galette from the cheese dairy Alexis de Portneuf, smoked tomato coulis and basil jelly

Sea scallops -13\$

Freshly cut sea scallop tartare, cauliflower tabbouleh with Chimichurri spices from Dbille d'Icitte, sea bacon focaccia, fish eggs

Bistro salad -12\$

Mix of crunchy lettuce, house-smoked wild west style chicken, black garlic vinaigrette, parmesan chip and country style croutons with oregano oil

Soup of the moment and baguette -10\$

Hot bowl of creamy vegetable soup and its warm freshly baked baguette

Pork terrine with cherries -12\$

Homemade pork terrine, island cassis cream and dried cherries, herb crostini, yellow onion confit with Porte Bonheur de l'Esprit de Clocher beer, white Port caramel

Cheese raclette -14\$

Tomme du Peuple cheese from the Kamouraska Le Mouton Blanc farm, apple chutney, spiced apple jelly, honeyed walnuts from the Miellée Dorée

Carpaccio - 14\$

Thin slices of beef, d'Asiago shavings, mayonnaise with truffle oil, cranberry fir jam with salted biscotti

We use the products of these local artisans

Lac Brôme, Les Contrebandiers, Primordia, Vieille Boucherie, Pain La fabrique, Les spiritueux Ungava, L'Esprit de Clocher, Saumon Grizzly, Ferme D'Achille, Entre Pierre et terre, Alexis de Portneuf, Herbes salées du Bas-du-Fleuve, Montpak, Charcuterie Charlevoix, Choucroute Québec, L'Ancêtre, Praline et chocolat, La Fée des Grèves, La Miellée Dorée, Firebarns, Brûlerie Tatum, Savoura, Fines herbes Daniel, Serres Fournier, Terra Sativa, La Boulange Gourmande, Poulailler Portn'œuf, Cuisine Centrale

Main Courses

Pasta -30\$

Lobster and shrimp papardelle, Serres Demers tomatoes confit with lemon, cream sauce with white wine and tarragon

Duck -28\$

Duck breast from the Champs D'Élisé, purée of squash with cardamom, Bruxelles cabbage and meat glaze with cider

Lamb shank -32\$

Lamb shank braised in red wine and rosemary, yellow-fleshed potato fritter, Primordia mushroom ragout

Venison -34\$

Venison medallion cooked at low temperature to perfection, Gabrielle potatoes with thyme and duck fat, Perado liquor sauce

Salmon -29\$

Fresh and smoked salmon fillet, creamy orgetto with peas, kale cabbage and roasted tomatoes with fresh oregano

Pork and chorizo -28\$

Nagano pork medallion with chorizo from Viandes Bio de Charlevoix, braised endives, orange juice, red peppers with cashew nuts purée

Tuna tartar -28\$

Tuna tartar with anis star, maple and soy infusion, wasabi whipped cream, vegetables fries with herbs, greens and sesame vinaigrette

Madras Curry -27\$

Vegan curry with Quebec root vegetables, chickpeas and grilled tempeh, basmati rice and vegetables from our local market

Desserts

Coffee, tea herbal tea

Bread is served upon request