

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 choose an appetizer, a main course and a choice of dessert accompanied by coffee or tea

Table d'hôte 3 course meal 55 \$

Appetizers

Red deer -15\$

Red deer tartar with sherry caramel and shallot persillade,
Jerusalem artichoke mousseline with roasted hazelnut

Asparagus-13\$

Homemade mascarpone mousseline with crispy pepper and fresh thyme,
grilled seasonal asparagus with garlic flower and lemon confit, brioche bread

From The Stove top -11\$

Hot bowl of vegetable velouté, thin freshly baked baguette and homemade butter,
ask for the inspiration of the day

Black pudding-14\$

Flaky pastry with caramelized onion, black pudding and apples,
arugula salad with balsamic vinegar

Scallop-15\$

Scallop carpaccio, tropical sauce, squid ink croutons,
pickled radishes and micro-sprouts

Prosciutto-15\$

Roulade of prosciutto, melon and Argentine shrimp with mint and agave,
pesto verde

Suggestions

Ravioli -29\$

Mushroom-stuffed ravioli, Stroganoff meat demi-glace flambéed with vodka, thin veal escallops seared to perfection

Burger-26\$

Pork shoulder and caramelized pulled pork burger, Perron Swiss cheese brioche bun, meat glaze mayo, onion puree, mushrooms, cranberries and lettuce, served with greens and house fries

Duck -30\$

Duck leg confit, lime and honey vinegar sauce, Sarladaise potatoes, pan-fried lentils and peas

Pork -29\$

Pork fillet stuffed with snow crab, black garlic and vermouth cream, sweet potato purée, broccolini and peppers

Arctic char -29\$

Roasted Arctic char, creamy leek fondant, beet mousseline with horseradish, polenta with chives

Veal -30\$

Roasted veal Manhattan style, pan-fried mushrooms and spring onions, buttered bog bramble sauce

Lamb -31\$

Mixed lamb tagine, Za'atar cauliflower bulgur, grilled vegetables, gravy with Moroccan spices

Stir-fried-27\$

Japanese-style Udon noodles with miso sauce, bokchoi and vegan faux chicken, sautéed sesame vegetables

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Table d'hôte 3 course meal 53 \$