



*Restaurant & Winebar*

## ***Appetizers***

***Soup of the day*** 9

***Foie gras terrine*** 18

*Marinated with Grand Marnier and vanilla  
Ice apple cider jelly, brioche toast*

***Diabolique Mesclun salad*** 12

*Maple vinaigrette*

***Reinvent Poutine*** 16

*Pont-neuf potatoes, duck confit, Riopelle de L'Isle  
BBQ sauce and balsamic*

***Pink peppercorn speckled red tuna*** 18

*Artichoke, tomato and mushroom "barigoule"  
Tapenade oil*

***Veal sweetbread Candy*** 21

*Wrap in proscuitto and braised with Marsala  
( Hôtel meal plan: Supplement \$6 )*

***Crab raviolis*** 19

*Leak and Orpin pesto*



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## **Main courses**

### **Québec Piglet and crab claws 48**

*Truffle jus, artichoke purée and ratatouille*

*( Hôtel meal plan: Supplement \$10 )*

### **Seafood Bouillabaisse 49**

*Lobster, shrimp, scallop and mussels*

*Saffron, tomato, fennel and herb broth*

*( Hôtel meal plan: Supplement \$10 )*

### **Laurentian farm-raised chicken 26**

*Old fashioned "pan juices"*

*Squash gnocchi with truffle butter*

*Pancetta lardons, Brussels sprout leaves*

### **Giant roasted scallops 39**

*Five spices caramel*

*Mascarpone and grilled vegetables homemade lasagna*

### **Red wine and cinnamon braised veal cheek 36**

*"Grelot" potatoes with Douanier cheese*

### **Duck magret 38**

*Maple and raspberry sauce*

*"Fondante" Potatoes, roasted salsifis*

### **Veal chop 54**

*Oyster mushroom jus*

*Grilled asparagus risotto*

*( Hôtel meal plan: Supplement \$15 )*

### **Filet mignon 44**

*Peppercorn sauce, mash potatoes*

*( Hôtel meal plan: Supplement \$7 )*

### **Rabbit haunch 34**

*Rosemary and olive oil confit 12 hours*

*Blue potato and chives*