



TABLE D'HÔTE

Price 125

APPETIZERS

DUCK CONSOMMÉ

scallop, foie gras, purslane

CHITARRA

shellfish, saffron, gorria pepper

BEETROOT SALAD

horseradish cream, birch syrup, camelina

TROUT FROM LES BOBINES

potato, quail egg, herbs

RISOTTO

artichoke, burrata, black truffle

FOIE GRAS FROM LA CANADIÈRE

almond, lingonberry, puff brioche

MAINS

PITHIVIER

potato, mushroom, swiss chard, vegetable juice

PIGLET FROM THE GASPOR FARM

parsley root, jerusalem artichoke, sour cherry

ISLAND SCALLOP

hazelnut, agnolotti, garlic

STERLING BEEF

potato, mushroom, red wine sauce
for an additional 15\$: seared foie gras

ATLANTIC FLOUNDER

caviar, rutabaga, mussel

KEGO FARM GUINEA FOWL

cippolini, carrot, citrus

DESSERTS

RHUM BABA

crabapple, oat, apple

CHOCOLATE

caramel, miso, popcorn

SQUASH

citrus, brick pastry,
red kuri squash ice cream

PEAR

maple french toast, brioche bread ice cream,
maple custard

CHEESE FROM QUÉBEC

instead of the dessert 14 | added to the dessert 25



RELAIS & CHATEAUX

Please note that an optional 2% gratuity, dedicated to the kitchen staff, will be added to your bill.