

4 Courses - "Discovery" Menu
80 / guest



Oyster 6 u / 22

Brioche Bread, Gorria Pepper Butter 7

Alfred le Fermier, Apricot, Cracker 13

Fried Maitake, Mayo , Herb 18

Charcuterie board from
La Ferme des Quatre Temps 21



Nordic shrimp roll 16

Heirloom Tomato from Radicelle farm,
Zucchini, Crown Daisy 17

Îles-de-la-Madeleine Scallops,
Cucumber, Dill 21

Beef Tartare, Avonlea, Brioche 22



Chanterelles from Estrie,
Conestoga Egg, Parsley 26

Agnolotti, Eggplant, Tomato Coulis,
Anchovies from Cantabrie 28

Halibut from Gaspésie, Broccolini,
Browned Butter 32

Beef Short Ribs from PEI, Romesco 30



Panna Cotta, Haskap Berry,
Dark Chocolate 12

Sablé, Strawberry, White Chocolate,
Pistachio 18

BRUNCH

Jus Loop

Morning Glory *Clementine, Orange,
Strawberry* 5

Beach Bum *Pineapple, Apple, Ginger,
Turmeric* 5

Mimosa 14

Espressotini 15

Gimlette Annette 14

Brunch

Oyster 6 u / 22

Brioche Bread, Jam, Butter 7

Alfred Le Fermier, Apple, Cracker 12

Oeuf Mayonnaise, Lobster 16

Asparagus from Québec, Herbs,
Wild Garlic 20

Îles-de-la-Madeleine Scallops,
Cucumber, Dill 21

Trout Rillettes, Rösti 18

French Toast, White Chocolate, Apple 18

Scrambled Eggs, Sautéed Mushrooms,
Crackers 20

Beef Tartare, Avonlea, Brioche 22

Halibut from Gaspésie,
Broccolini, Browned Butter 30

Beef Croques, Egg, Asparagus 26

Agnolotti, Eggplant, Tomato Coulis,
Oregano 27



Panna Cotta, Haskap Berry,
Dark Chocolate 12

Sablé, Strawberry, White Chocolate,
Pistachio 18