

4 Courses - "Discovery" Menu
80 / guest



Oyster 6 u / 22

Brioche Bread, Gorria Pepper Butter 7

Taramosalata, Radish from
Quatre-Temps farm 17

Fried Maitake, Mayo , Herb 18

Charcuterie board from
La Ferme des Quatre Temps 21



Mozzarella, Peas, Mint 18

Nordic Shrimp Roll 16

Heirloom Tomato from Radicelle Farm,
Zucchini, Arugula 17

Beef Tartare, Avonlea, Brioche 22

Gaspésie's Red Tuna, Yellow string
beans, ginger vinaigrette 26



Chanterelles from Estrie,
Conestoga Egg, Parsley 26

Agnolotti, Corn, Tomato Coulis,
Smoked Sardine 28

Halibut from Gaspésie, Broccolini,
Browned Butter 32

Hanger steak from PEI, Romesco 30



Sundae, Peach, Sabayon 14

Sablé, Berries from Québec 18

BRUNCH

Jus Loop

Morning Glory *Clementine, Orange,
Strawberry* 5

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

Mango Paradise *Mango smoothie* 5

Mimosa 14

Espressotini 15

Gimlette  Annette 14

Brunch

Oyster 6 u / 22

Brioche Bread, Jam, Butter 7

Nordic Shrimp Roll 16

Trout Rillette, Hashbrown, Herbs Yogurt 16

Heirloom Tomato from Radicelle farm,
Zucchini, Crown Daisy 17

Beef Tartare, Avonlea, Brioche 22



French Toast, White Chocolate, Apple 18

Chanterelles from Estrie,
Conestoga Egg, Parsley 26

Agnolotti, Corn, Tomato Coulis,
Sardine 28

Beef Flank Steak, Conestoga Egg
Romesco 30



Sundae, Peach, Sabayon 14

Sabl , Berries from Qu bec 18