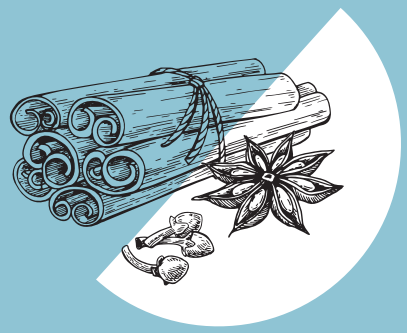
DISCOVERY MENU



Christmas market

Evoking the timeless charm of Christmas markets, this menu celebrates the culinary traditions of the cold season with elegance. Spiced aromas, comforting delights and refined creations — each dish has been crafted to deliver a festive and memorable dining experience.

First things first
Treat from the terroir
Jar of velvety Saint-Apollinaire foie gras, dates marinated in Île d'Orléans Madeira wine and homemade gingerbread crouton

Résistance
Old-time get-together
Charlevoix goose breast roasted with spices from the Orient, confit goose leg strudel, red cabbage braised with red wine, cranberry compote and jus gravy

The finale
Frosted apple
Cortland apple compote, fromage blanc and sweet clover cream, cinnamon crumble, sweet red wine infused with winter spices

Fair trade coffee / Infusion **54.**

First Frost **16.**
Apple-flavoured fizzy cocktail marrying ice cider, gin and club soda