

DISCOVERY MENU



Our River and Forests

From the waters of the St. Lawrence River and the Québec boreal forest emerges a delectable cuisine rooted in its terroir.

Essential sources of life, the river shapes our coastal habitats while the forest shelters and nourishes its shores. With its scents of spruce and aromas of seaweed, this ecosystem forms a territory that is brimming with life — and every dish resonates with it.

Prémices – A dive into the St. Lawrence River

Gulf of St. Lawrence halibut

Gaspésie seaweed marinade, citrus jelly, sea asparagus, Bas-du-Fleuve salted herbs vinaigrette

Résistance – The heart of the forest

Elk medallion

Boreal-flavoured gremolata, rosemary potato rösti, marinated lion's mane mushroom, haskap and conifer chutney

Gourmandise – Boreal Shoreline

Chocolate custard

Fir-flavoured confit cranberries, sweet clover tuile, birch whipped cream, chocolate and Îles-de-la-Madeleine Alcyon sea salt crumble

Fair trade coffee / Infusion

54.

Nor'easter

18.

Like the northern wind blowing over the open waters, laden with sea spray and freshness, this cocktail captures the wild and invigorating essence of the nor'easter. A reinvented white sangria enhanced with Québec spirits and boreal notes that awaken the senses.

Island Breeze

15.

Mocktail inspired by the flavours of Île d'Orléans, blending citrus accents with a touch of boreal flair. Blackcurrant juice, yuzu tonic, alcohol-free dry gin and herbs from our gardens.



Vegetarian