

H O O G A N E T B E A U F O R T

BURNT FOCACCIA & WHIPPED BUTTER 4

WARM OYSTER, APPLE, CIDER SABAYON
(6 FOR 20) OR (12 FOR 38)

APPETIZERS

ARTICHOKE, TONNATO, CAULIFLOWER, PEARL ONION 17

SMOKED MACKEREL FROM GASPÉSIE,
GREEN PEPPER PESTO, LEEK 17

MOZZARELLA FROM MACIOCIA'S FARM,
ROASTED RADISH, FRESH HERBS 18

BONE MARROW, CHANTERELLE, BRIOCHE, BABY ROMAINE 20

RED TUNA, EGGPLANT, OYSTER MUSHROOM, SORREL 21

AGNOLOTTI, EGGPLANT, FETA, CERIGNOLA OLIVE 17

SPAGHETTI, NDUJA, CORN, NORDIC SHRIMP 20

MAIN COURSES

GUINEA FOWL, GIROLLE, CAULIFLOWER, SOUR CHERRY 30

DUCK, PLUM, ROASTED ROOTS,
HEDGEHOG MUSHROOM, POULTRY JUS 34

HALIBUT, SMOKED CLAM, ZUCCHINI, CORN 34

DRY AGED RIBSTEAK, BEANS,
ROASTED BEET, RAVIOLI, MUSHROOM 120

DESSERTS

QUÉBEC'S CHEESE SELECTION, CANDIED NUTS, PEACH 18

ALMOND CAKE, BLUEBERRY, BEURRE NOISSETTE 11

BEIGNET, CONCORD GRAPE, YOGURT, PEANUT 11

TASTING MENU

MENU 80
PAIRING 50
FOR THE ENTIRE TABLE

STRAWBERRY, TOMATO, FLAX SEED

TUNA, PRUNE, DAÏKON

TORTELINI, SMOKED RICOTTA, DUCK
BURNT FOCACCIA WITH WHIPPED BUTER

GUINEA FOWL, FOIE GRAS, CARROT

PEACH, CORN, CAMEL

MIGNARDISE