

HOOGAN ET BEAUFORT

BURNT FOCACCIA & WHIPPED BUTTER 4

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

APPETIZERS

MOZZARELLA FROM FUOCO'S FARM,
ROASTED RADISH, SMOKED BREAD CHIPS 18

BRUSSELS SPROUT, SEA URCHIN, CHANTERELLE, CONFIT LEMON 19

BLUEFIN TUNA, EGGPLANT, OYSTER MUSHROOM, MUSTARD 21

PASTA ALLA CHITARRA, SQUASH, LOUIS D'OR, PUMPKIN SEED 17

CAVATELLI, BRAISED LAMB, BURNT PEPPER, RAPINI 20

SPAGHETTI, NDUJA, CORN, NORDIC SHRIMP 20

MAIN COURSES

GUINEA FOWL, GIROLLE, CAULIFLOWER, POULTRY JUS 30

SHORT RIBS, PLUM, TOKYO TURNIP,
HEDGEHOG MUSHROOM, TREVISO 34

HALIBUT, SMOKED CLAM, ZUCCHINI, CORN 35

LAMB SHOULDER FROM LOCHETTE'S FARM, STRING BEAN, OYSTER MUSHROOM, BRUSSELS SPROUT 100

DRY AGED RIBSTEAK, EGGPLANT AGNOLOTTI, RAPINI, MUSHROOM 120

DESSERTS

QUÉBEC'S CHEESE SELECTION, CANDIED NUTS, PEACH 18

SAVARIN, APPLE, CALVADOS, CARAMEL 11

BEIGNET, CONCORD GRAPE, YOGURT, PEANUT 11

TASTING MENU

MENU 80
PAIRING 50
FOR THE ENTIRE TABLE

SEA URCHIN, GREEN PEAS, ONION

TUNA, PLUM, DAÏKON

BALUCHON, BUTTERNUT SQUASH, SHRIMP
BURNT FOCACCIA WITH WHIPPED BUTER

DUCK, ORCHARD FRUIT, GIROLLE

CHOCOLATE, LINGONBERRY, BLACK GARLIC

MIGNARDISE