

## Price per person

3 courses with soup – \$41

3 courses with appetizer – \$45

4 courses – \$49



### APPETIZERS

Ferme des Monts beet carpaccio with roasted Brussel sprouts, chestnut mousse, and a clementine and crunchy seed dressing

Applewood smoked salmon lacquered with apple reduction glaze, served with dark rye bread, cream cheese with chives and horseradish, Granny Smith apples and lemon balm

Québec cheese fondue, tomato and fine herb tapenade, and a Waldorf salad

House-made terrine and charcuterie plate with pickled vegetables and red onion confit

Rolled grilled vegetables and pesto flavor mozzarina with an autumn seed dressing

Lobster, shrimp, and scallop terrine with saffron and green pepper, watercress and Espelette pepper emulsion

Smoked duck breast in a boreal spice marinade with foie gras mousse and cloudberry compote, crispy duck confit, juniper apple quintessence vinaigrette, and popped sorghum with truffle oil – **\$2 extra**

### SOUP

Creamy winter soup with garnish

George V-style Tom Yum soup with shrimp – **\$4 extra**

Seasonal granita – **\$5 extra**

Served in an ice bowl – **\$8 extra**

# WINTER MENU



## CHEESES

Gourmet cheese plate with grapes, nuts, and crackers  
(2 slates per table, 15g per person) – **\$10 extra**

## MAIN COURSE

Chicken breast, rubbed with smoked paprika and stuffed with butternut squash, mushrooms and Québec cheese, creamy spinach and lemon sauce, market vegetables, orzo with confit tomatoes and caramelized shallots

Roasted pork tenderloin in a cranberry marinade, Sortilège whiskey sauce, market vegetables, and potato purée with horseradish and lovage

Beef braised in Murphy's Irish Stout and black garlic with a thyme demi-glace, market vegetables, and scalloped potatoes

Red deer osso bucco with root vegetables, citrus peel confit, wild mushroom and boreal spice risotto, and market vegetables

Lemon- and herb-crusted Atlantic salmon steak, white wine sauce with ginger and maple syrup, basmati and wild rice with bell peppers and market vegetables

Preseved duck leg on a bed of chestnut and sage stuffing with Ungava gin and elderberries sauce, lentil and barley stew, and market vegetables

Crab, shrimp, and scallops in a Nantua pastis sauce, served with basmati rice with leeks and market vegetables – **\$4 extra**



# WINTER MENU



VEGETARIAN, VEGAN, AND ALLERGY-FREE OPTION

Lentils, edamame, corn, tomatoes, and a pesto chickpea cake with roasted pumpkins seed and spinach, served with a roasted bell pepper coulis and fried onions

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Vegetarian option always included

We offer you the opportunity to choose up to two main courses in advance – **\$3 extra**

DESSERT

**Dôme des Isles**

Coconut mousse and mango puree center, white chocolate dacquoise and passion fruit coulis

**George V chocolate trio**

Caramelia and white vanilla chocolate mousse, dark syrup chocolate center, and a praline crisp with Sichuan pepper

**Pear tart tatin**

Pear mousse, peanut butter crumble and sponge cake, white chocolate mousse with caramel sauce

**“Schwarzenwalder” reinvented black forest cake**

Dark chocolate, three-cherry compote and whipped cream with a hint of Kirsch and gluten-free chocolate sponge cake

**Citrus tart**

Creamy bergamot and yuzu, Limoncello jelly, sunflower seed shortbread, crunchy meringue and elderberry jelly



WINTER MENU





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