



EVENING MENU

FROM 17H00 TO 20H30

À la
Carte

Local cheeses cream

dried prosciutto, black pepper croutons

24

Thyme river trout gravlax

cucumber sour cream, oven baked wonton

25

COLD APETIZERS

Pan fried scallops,

Madagascar's vanilla oil, italian tomatoes salsa,
raspberries coulis, fried leeks

26

Hoisin marinated beef tataki,

grilled sesame tuile, microgreens

28

Cloth-wrapped duck foie gras,

ginger bread, Calvados caramelized apples, fried shallots

30

Country-style soup of the day

12

Mussels in white wine,

salted whipped cream, Parmesan chips

22

WARM APETIZERS

Quebec's sweetbread,

wild mushrooms, hazelnut brioche, aged balsamic

23

Unilateral Atlantic salmon,

coriander sauce vierge, chives pollenta

24

Wild boar from Le Rieur Sanglier,

bacon, bok choy, honeycomb

25

THE PAUSE Chef's granita

| | | À la Carte | Table d'hôte* |
|------------------------|--|---------------|------------------|
| MAIN COURSE | Black sea bass, green peas mousseline, wakame, tartar style butter, fried Soba | 39 | 67 |
| | Roasted pork tenderloin, carrot purée, fleur de sel snap peas, goat cheese sauce | 41 | 69 |
| | Confit and duck breast, mashed potatoes, pan fried parsnip, Triple Sec veal stock | 43 | 71 |
| | Shrimp stir-fry, basilic pesto, pasta, Kalamata olives, cherry tomatoes | 44 | 72 |
| | Rack of lamb, roasted cabbage and Charlevoix's chorizo, garlic mustard *Additional 11\$ for guest with all included package | 49 | 77 |
| | Beef filet mignon, Tubers gratin and Oka cheese pancetta, red wine reduction *Additional 15\$ for guest with all included package | 53 | 81 |

**Personalized Quebec artisanal cheese plate - additional 22\$
(add 15\$ if it replaces the Table d'hôte dessert)**

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|---------------------------------|--|----|
| DESSERTS | Dark chocolate cream, orange cake, crunchy cacao nibs, Napoléon mandarin coulis, candied orange zests | 19 |
| | Candied pineapple, roasted almonds dacquoise, coconut milk/grapes/dark rhum ice cream, coconut shavings | 20 |
| | Reinvented lemon pie burnt italian meringue, lemon chips | 21 |
| | Profiteroles, star anis and maple ice cream, blueberries compote, salted caramel, maple tuile | 22 |
| | Pistachio crème brûlée, vanilla crumble, berries jelly | 23 |
| Coffee, tea and infusion | | 3 |

*Table d'hôte with 4 courses include : 1 cold or hot appetizer, the granita, the main course and dessert.
Additional 15\$ for another appetizer