



Holiday MENU

AMUSE-BOUCHE

Foie gras mousse

STARTER

Saint-Tite rabbit

CARROTS | PARSNIP | SWEET GALE

MAIN COURSE

Yamachiche wild boar

KING OYSTER MUSHROOM | POTATOES |

WILD CRANBERRIES

*Château Macquin, Saint-Georges-Saint-Emilion, Bordeaux
(Merlot, cabernet sauvignon, cabernet franc) 89 \$*

*Clos de Gamot, Cahors, France
(Malbec) 73 \$*

DESSERT

Holiday chocolate

WILD CRANBERRIES | ALMONDS | WINTER SPICES

*Hommage au temps qui passe, Vandange Tardive
Domaine et vins Gélinas 12 \$*

We also offer a vegan menu.

Please speak to your server for more information.

We cannot guarantee the complete absence of allergenic ingredients, despite the many procedures we have in place to support guests with food intolerances and allergies.