



À LA CARTE MENU



FIRST COURSES

Foie gras terrine shavings, sweet peas, radish, confit new potatoes and pop corn powder **\$23**

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BLT : tomato, pancetta, young shoots, basil, mayonnaise and honey vinaigrette **\$18**

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Crunchy vegetables salad, field berries and honey and garlic vinaigrette **\$19**

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Princess scallops marinated in melon water, radish, cantaloupe and wasabi mousse **\$20**

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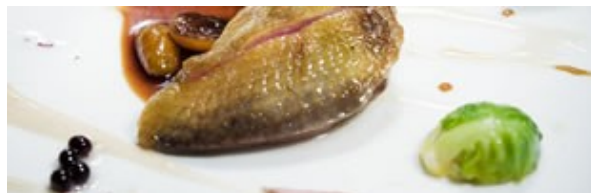
Chanterelle mushrooms and salicornia salad, thyme whipped cream and melted 1608 cheese **\$19**

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Cucumber, yogurt and sea water cold soup, tomatoes, fresh almonds and mint sprouts **\$18**

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Sea urchin cream, chives, cucumber, shallot, ginger, iced corn and soy **\$18**



MAIN COURSES

Suckling pig cooked sous vide, beet sauce, shallot confit, chanterelle mushrooms and roasted lettuce **Price based on portion**

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Duck magret, polenta with dried fruits, spinach and fennel **\$44**

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Atlantic halibut, green and yellow beans, roasted bacon, onion glaze **\$42**

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Chicken breast, potatoes confit, lobster mushrooms, lettuce and camomille sauce **\$40**

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Beef ribeye, bordelaise sauce, fingerling potatoes, zucchini and broken béarnaise **\$45**

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Cavatelli with foie gras shavings and white truffle oil **\$40**

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DESSERTS

Blueberry mousse, fresh almonds, ouzo cream and blueberries with tarragon syrup **\$13**

 Brut, Indigène, A. et M. Tissot, Crémant du Jura **\$12**

Chocolate cannoli, vanilla ice cream, brownie shavings, Tanariva ganache and Manjari **\$14**

 Porto 10 ans, Dow's **\$11**

Berries salad, Italian meringue with lime, Graham cookie and vanilla ice cream **\$13**

 Vin de Table, Pétillant de Gamay, Domaine Thibert **\$10**


Black raspberry soufflé 20 minute wait **\$13**

 Vin de table du Duras 2004, MRPF, Domaine Mouthes Le Bihan **\$13**

Strawberry terrine, strawberry meringue and sorbet, rose whipped cream and basil ice milk **\$13**

 Québec 2005, Cidre de Glace, L'Avalanche, Clos Saragnat **\$17**

Cantaloupe and watermelon marinated in Ricard salad, lavender ice cream and Ramignana olive oil **\$13**

 VdP d'Oc Doux 2001 **\$14**

Coffee and rum aromatized with orange, chocolate whipped cream **\$10**