

Easter Brunch

Starters to share

Easter Brioche with herbs du Bas-du-Fleuve

Boiled egg, truffle, port, sherry

Lebanese lentil and crunchy vegetable salad, light smoked salmon cream

Pork liver terrine with vegetable pickle

Main of your choice

French toast, white chocolate and fig light cream, maple syrup granola, pear,
hazelnut butter

Or

Duck egg, polenta and mascarpone gratin, preserved eggplant, cherry tomato,
basil, feta, pepper, chips with merguez spice

Or

Fish quenelle, "poulette" sauce, Matane shrimp, Jerusalem artichoke, leek,
tarragon, pea

Or

Bacon-wrapped poultry ballotine, saffron onion purée, preserved carrot in maple
syrup, roasted cauliflower with almonds, yogurt, mint

Dessert

Chocolate-pecan-passion fruit dessert

3 course menu: 50\$ per person

Kids menu available

Taxes and gratuity not included

***Menu available only on Sunday April 20th*