



escale gourmande

Menu may change without notice

Appetizers



Warm goat salad, maple hint Candied Brome Lake duck gizzards / Caramelized nuts / Aged balsamic vinaigrette	17
Jolivent mushroom ravioli Truffled cream / Arugula leaves / St-Guillaume parmesan shavings	16
Raspberry Point Oysters (6) served on ice Mignonette / Lemon / Young shoots	18
Mid-cooked duck foie gras terrine Apple compote with pink peppercorn/ Apple chips / Balsamic reduction	24
Cold home-smoked salmon Candied red beetroot / Marinated yellow beetroot / Horseradish mousse	18
Creamy velouté of the moment Bacon from our smokehouse / Roasted seeds / Missiska fresh cheese	14

Main dishes



Brome Lake duck breast Pan-fried foie gras / Candied duck croustilles / Carrots à l'orange	42
Sweetbreads à la Faucheux Lemon butter with capers / Glazed root vegetables / Roasted potatoes	44
Maple caramelized pork belly Potato roll with homemade bacon / Shallots / Broccoli bouquet	40
Creamy risotto Sautéed mushrooms / Roasted vegetables / Parmesan cracker	36
Grilled scallops Caramelized cauliflower puree / Pan-fried vegetable bouquet / Lemon cream sauce	45
Beef Filet Mignon Bone marrow / Roasted celery root / Red wine juice	48
Fish by arrival Saffron mussel à la nage / Potatoes / Small vegetables	Market price

Desserts



Dark chocolate mousse Vanilla Genoese / Cocoa biscuit / Maple crumble	10
Trio of ice cream and homemade sorbet Green lemon / Mangoes / Vanilla iced milk	9
Exotic meringue Creamy caramel / Roasted pineapple / Mangoes	12
Revisited lemon tart Lemon cream / Crispy tile / Meringue	11
Quebec cheese platter to share Bénédictin blue cheese, Chef's selection of firm and soft cheeses, dried fruits, nuts, crackers	25

