

GOURMET PACKAGE

Three-course meal available from Sunday to Thursday
April 1st until May 31, 2024

Appetizers

QUÉBEC ORGANIC MICROGREENS SALAD VP Pickled onions and carrots, cranberry dressing

SALMON GRAVLAX

Marinated beets, homemade ricotta with lime, Quinoa chips and pepper lemon pearls

Main courses

MEAT OF THE MOMENT

Served with mashed potatoes and seasonal vegetables

CATCH OF THE DAY

Served with mashed potatoes and seasonal vegetables

PAN-FRIED CAULIFLOWER 🗸

With chestnut & truffle, cherry tomatoes, cashew nuts

Desserts

LAVENDER CRÈME BRULÉE

DARK CHOCOLATE LAVA CAKE (§)

Vanilla ice cream



\$75

Price per person. Taxes are extra.

Service of 15% is included in the lodging package.