

SUMMER EQUINOX **4 COURSES..... 79**
PAIRING.....45

DANS LA MER...MELADE 14

Fresh Maritime oysters (4), citrus sabayon, gin, Amermelade, pink grapefruit & Angostura mignonette, fizz powder

TÎA FRESCA LA FRAISINETTE..... 28

Gaspésie fresh halibut ceviche, strawberry gazpacho, cucumber, lime, fennel & tomatoes with elderberry vinegar, dune pepper & rose petals, fireweed tea granita, young fir buds, strawberry & fennel tuiles

YOUPPI CHEZ SCHWARTZ'S 25

Beef smoked meat lacquered with cola root & horseradish, immature juniper rub, cheddar dauphinoise potatoes, creamy cabbage, pickled gherkins, pearl onions & turmeric baseball mustard

SUR LES QUAIS **MARKET PRICE**

Fresh gaspesian lobster, tomato sauce vierge, Tracadigache mussels, northern shrimps, whelks, almond shavings, crunchy-mellow toast, sundried tomato mayonnaise, Romesco sauce, herb chiffonnade, candied tomatoes

MAMA... MI... AM!! 27

Homemade cavatelli made with organic wheat from Saguenay, sautéed wild mushrooms with white wine, Alfred le Fermier & late harvest wine espuma, asparagus ribbons, grilled garlic & shallots, poached duck egg & onion chips

LE POULPE DES PRÉS SALÉS 35

Grilled Québec lamb chop & octopus, salted herbs chimichurri sauce with candied lemon, Charlevoix chorizo chips, artichoke emulsion, marinated artichokes & oregano roasted tomatoes

VOL AU-DESSUS D'UN NID DE COUCOURGES..... 26

Onion tarte fine, homemade black pudding, squash cooked in salt crust, squash purée, roasted cipollini, squash demi-glace, blackcurrants from Ile d'Orléans, marinated onion petals, leek emulsion, fermented leeks & boreal dukkha

LAISSEZ-LE SAKE TANT QUI POURRA..... 29

Charlevoix artic char in tempura, vegetable kimchi with salted herbs, crispy shrimps, nori, shellfish oil mayonnaise, local miso from Massawippi, ginger & gorria pepper, cilantro, oat tamari ponzu sauce & lime

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PAIN, AMOUR & FANTAISIE.....8

Bread made with organic cream from Saguenay, stone-ground wheat from François Borderon's mill, fresh butter from Fromagerie du Presbytère - the whey extracted from this last one is recycled to make our famous bread to share!

DESSERTS

LES RACINES BARBARES DE BASILIC LA BREBIS 15

Basil sponge cake, sheep yogourt & white chocolate crémeux, shortbread biscuit, strawberry & rhubarb gel, candied rhubarb, white beer froth, basil micro-sprout & strawberry sorbet

GARGOILLI GOURMANDO 14

Soft brownie with Santo Domingo 70% chocolate, seabuckthorn & ruby grapefruit sorbet, Genepi gel, chocolate crémeux & cocoa feuillantine

LA RONCE DU MONT IDA..... 15

Mille-feuille glazed with honey from Rucher des Basses-Terres, fresh raspberries, raspberries coulis white chocolate chantilly, melilot creamy & raspberry sorbet



FOR CHILDRENS

ÉLIOT MENU 15

Fresh pasta...made with love. Mocktail included
 Sweet + 5

LOIC MENU 35

Beef smoked meat lacquered with cola root & horseradish, immature juniper rub, cheddar dauphinoise potatoes, creamy cabbage, pickled gherkins, pearl onions & turmeric baseball mustard

Homemade cavatelli made with organic wheat from Saguenay, sautéed wild mushrooms with white wine, Alfred le Fermier & late harvest wine espuma, asparagus ribbons, grilled garlic & shallots, poached duck egg & onion chips.

Mocktail included. Sweet + 10