



S A I N T - A M O U R

1 9 7 8



Chef Jean-Luc Boulay, Maître Cuisinier de France, and his brigade wish to send your taste buds on a journey with our **7 courses Discovery Menu at \$155**, inspired by local Quebec products. (Ask your waiter, different wine pairing available on request.)

AUTUMN MENU 2024

APPETIZERS

Classic foie gras terrine

Sea buckthorn jelly cube

Wild berries confit, house brioche bread

29.

The foie gras Experience

Five ways of tradition and innovation

Variation of textured fruits and vegetables

39.

Seared foie gras

Pear and pineapple sage tartlet

Candied lemon and meat jus

39.

Game consommé

Partridge, guinea fowl and quail

Crispy skin with morel, seasonal root vegetables

32.

Sea foods from Saint-Laurent river

Scallop carpaccio, marinated bourgot, wild sturgeon caviar

Poached oyster, and sea urchin mousse

35.

Mushroom

Chestnut and buckwheat fondant, matsutake ravioli

Brewer's spent grain tile, chokeberry puree and sweet gale mousse

29.

Oyster and caviar

Umami, potato, sturgeon

Dried egg yolk and caviar Kristal

Price according to the market



SAINT-AMOUR

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MAIN COURSES

Turlo farm Squab

Blackcurrant, cacao, apple, celeriac
Almond and Porto sauce

72.

Lobster and shrimp ravioli

Orange, butternut squash, sunflower seed
Yogurt with lemon verbena and lobster sauce

56.

Rack of lamb

Assortment of peas, strawberry with Espelette pepper
Braised shallot and meat jus

56.

Veal sweetbreads and octopus

Grilled tentacle, stuffed cabbage
Tomatillo and sweet pepper sauce

56.

Rainbow trout

Grilled and confit leek, lentils, mustard
Trout eggs and cream sauce

56.

Beef filet mignon

Crispy potato, carrot
Chanterelle mushroom, native fruits sauce

56.

Vegetarian

Artois blue potato, leeks, zucchini
Carrot, egg yolk

56.

Please, inform us of any food allergies.

The fresh market cuisine experience requires a certain time for preparation.

Thank you for your understanding!