



SAINT-AMOUR

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.)

SPRING MENU 2024

APPETIZERS

Foie gras terrine

Parsnips, chaga, birch sirup, lichen
House-made brioche

29.

The foie gras Experience

Five ways of tradition and innovation
Variation of textured fruits and vegetables

39.

Seared foie gras

Turnip, lemon, sweet clover and morels
Duck jus

39.

Veal

Marrow, garlic, red cabbage
Spelt, parsley and consommé

35.

Snow crab

Ravioli, black shallot
Snow crab broth, fennel, almond and caviar

35.

Vegetarian option available

29.

Oyster and caviar

Umami, potato, smoked sturgeon
Dried egg yolk and caviar Kristal

Price according to the market



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MAIN COURSES

Squab

Grilled breast, confit legs
Celeriac, apple, Meat jus

72.

Rabbit

Beet, mushrooms, pollen
Meat jus with sardine

56.

Veal sweetbreads

Squid, orange, daikon, thyme
Lardo di Colonnata sauce

56.

Striped bass

Fresh pasta made with roasted bread
Truffle, poutargue, Jerusalem artichoke and capers

56.

Duck breast

Assortment of carrots: braised, burnt and caramelized
Sea buckthorn and duck jus

56.

Vegetarian option

Spelt risotto, leeks, and seasonal vegetables
Vegetarian demi-glace

56.

Please, inform us of any food allergies.

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

Thank you for your understanding!