



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 **seven-course Discovery Menu** at \$145, inspired by local Quebec products. Wine pairing available.

SPRING MENU 2022

Appetisers

Classic foie gras terrine, Quebec flavours 50 g

ground cherry jelly, pear butter
local candied berries and toasted house made brioche 28.

The foie gras Experience

tradition and innovation five ways
variations of textured fruits and vegetables 38.

Seared foie gras escalope 80g

Oignons tatin tart with blackcurrant cream from Monna et filles
Parsnip purée and almond tile
Natural juice 38.

Duck declination

Salted duck breast, confit leg, filet tartare, braised heart and foie gras
Endives, honey and citrus 28.

Arctic char and green urchin

Half cooked with herbs
Champagne sabayon and urchin
Apple, beets, marigold sprouts and flowers 28.

Warm appetiser of celeriac and black truffle

Smoked purée and salt crusted pallet of celeriac
Black truffle flakes, hazelnut tile and celery sphere 28.

Texture and goat cheese

Buckwheat tile, agastache, seabuckthorn and Labrador tea 24.

Québec cheese platter

3 x 20g pieces 18.



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Main courses

Half Turlo farm squab

Maple-glazed breast and thigh stuffed with foie gras in a rosemary crust
Confit pork belly, carrot purée
Sea buckthorn butter and natural juice

54.

Guinea fowl

Slow cooked breast, stuffing with biological mushrooms
Beluga lentil, chestnuts and apricot puree with Labrador tea
Savoury sauce with brandy and tarragon oil

54.

Québec veal sweetbreads

Scallop cooked in a Savoy cabbage and foie gras fat baluchon
Cipollini onion and Nantais carotte caramelised with thyme
Meat sauce creamed with Muscat de Samos and wild mushroom

54.

Canadian sturgeon filet

Creamy smoked potato soup
Leek angel hair and Lake Saint-Pierre caviar

54.

Québec lamb

Rack with savory herb crust
Flank confit and pistachios
Butternut squash gnocchi, natural jus with honey and mint

54.

Canadian bison sirloin

Shallot braised in red wine
Baby potatoes and brussels sprouts
Roasted hazelnuts, meat jus and Elizabeth blue cheese sauce

54.

Wild Atlantic Sea bass

Black garlic crust
Wild rice, fennel and celeriac
Noilly Prat foam sauce

54.

Please, inform us of any food allergies.

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