

SHARED TASTING MENU FOR TWO

A menu designed to savor and share every bite

Available :

- *February 5th, 6th & 7th 2026*
- *February 12th 2026*
- *February 19th, 20th & 21st 2026*

Heart-to-Heart



SEASIDE RENDEZVOUS

Smoked salmon, lemon, capers and olive oil

Shrimp with cocktail sauce

TERROIR COMPANIONS

Micheline Tourtière, melting Oka Raclette, prosciutto and condiments

DELICATE DUO

Crécy soup, scented with ginger

Parmentier soup

HEART OF THE MENU

Seared scallops with pea purée and preserved lemon

Pan-seared duck breast, parsnip purée, maple and balsamic sauce

COUPLES' TREAT

Gourmet coffee with homemade sweets

Enhance your experience with a carefully selected wine pairing + 28

\$ 70 per adult

Taxes and service charges not included



February 2026