



AUBERGE GODEFROY

• DINING ROOM •



Welcome to the Dining Room of Auberge Godefroy.

We take great care in creating dishes using the finest local products, with contemporary trends and flavors.

We hope your culinary experience remains among your fondest memories.

Bon appétit !

Stéphane Hubert
Executive Chef since 2005



4-course table d'hôte

Add **35.** to the price of the main dish (starter, soup, main dish and dessert)

3-course table d'hôte

Add **25.** to the price of the main dish (soup, main dish and dessert)

Starters

- Chioggia beets** | 16.
arugula, crumbled goat cheese with organic black garlic croutons,
maple toffy and white balsamic dressing
- Salmon gravlax** | 19.
salted whipped cream, candied lemon, yuzu dressing
- Salmon tartare (3 oz)** | 21.
and hot smoked marinated trout, radishes, green onions, cucumbers,
white balsamic and lemon dressing
- Beef tartare (3 oz)** | 23.
duck foie gras and smoked duck,
mustard mayonnaise
- Veal rillettes** | 19.
mango chutney, Espelette and balsamic croutons,
red sweet pepper infused oil
- Pan fried calf sweetbread in brown butter** | 24.
caramelized apples, white chocolate sauce (extra 7.)
- Pan fried shrimps** | 24.
lobster meat, black garlic pan fried mushrooms,
Whisky cream sauce (extra 7.)
- Half-cooked duck foie gras** | 31.
apple butter, maple-flavoured haskap, (extra 12.)
Espelette croutons
- Pan fried scallops and duck foie gras** | 39.
maple fig and bacon confit, (extra 20.)
braised minced cabbage

Appetizer

Soup | 10.
crew's inspiration

Mains

Pan fried vegetables with crispy baked tofu | 28.
cauliflower, Brussel sprouts, kale, asparagus
with Indian spices seasoned coconut milk sauce on black rice pasta

Di bufala mozza filled tortellis | 32.
tomato and basil, fried kale,
nuts, Parmesan shavings, basil pesto cream sauce

Camelina oil cooked salmon | 36.
honey and mustard crust, vegetable quinoa,
asparagus, Chiogga beets, white butter sauce

Salmon tartare (6 oz) | 38.
and hot smoked marinated trout, radishes, green onions, cucumbers,
white balsamic and lemon dressing

Pan fried sablefish fillet | 60.
seasoned with Sriracha, garlic butter lobster tail, (extra 20. to package)
barley risotto, asparagus, shiitakes, coconut-vanilla sauce

Seafood platter | 70.
shrimps, scallops, lobster tail, (extra 35. to package)
barley risotto, lemon cream lobster meat,
served with a garlic flower butter

Mains

Duck confit stuffed chicken breast | 36.
bacon Brussel sprouts, mustard emulsion,
Parisian potatoes, reduced juice

Pan fried pork medallions | 35.
on Gouda feuilleté, tomato salsa and
lightly acid buttered green asparagus, veal glaze

Roasted beef shoulder fillet | 40.
leek-buttered fingerling potatoes, pan fried vegetables,
five-peppercorn and Port wine sauce

Beef tartare (6 oz) | 45.
duck foie gras and smoked duck,
mustard mayonnaise

Pan fried bison medallion | 43.
black cherries in spiced chocolate Morbleu Rum, (extra 6. to package)
black garlic vegetables, meat glaze

Grilled filet mignon (6 oz) | 65.
aged 60 days, pan fried mushrooms, (extra 25. to package)
roasted potatoes in duck fat,
spicy Whisky sauce