



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!

Stephane

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)

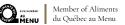
3-course table d'hôte

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











Starters

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

Appetizer

Soup crew's inspiration	10.
Mains	
Pan fried vegetables with crispy baked tofu Indian spices seasoned coconut milk sauce on black rice pasta	28.
Di bufala mozza filled tortellis tomato and basil, nuts, Parmesan shavings, basil pesto cream sauce	32.
Camelina oil cooked salmon honey and mustard crust, vegetable quinoa, Chiogga beets, white butter sauce	36.
Salmon tartare (6 oz) and hot smoked marinated trout, crispy vegetables, white balsamic and lemon dressing	38.
Pan fried sablefish fillet seasoned with Sriracha, garlic butter lobster tail, (extra 20. to pactories) barley risotto and vegetables, coconut-vanilla sauce	60. ekage)
Seafood platter shrimps, scallops, lobster tail, barley risotto, lemon cream lobster meat, served with a garlic flower butter (extra 35. to pace	70. ckage)

Mains .

Duck confit stuffed chicken breast bacon vegetables, mustard emulsion, Parisian potatoes, reduced juice	36.
Pan fried pork medallions on Gouda feuilleté, tomato salsa and buttered vegetables, veal glaze	₃₅ .
Roasted beef shoulder fillet buttered fingerling potatoes, pan fried vegetables, five-peppercorn and Port wine sauce	40.
Beef tartare (6 oz) duck foie gras and smoked duck, mustard mayonnaise	45.
Pan fried bison medallion black cherries in spiced chocolate Morbleu Rum, black garlic vegetables, meat glaze	43. (extra 6. to package)
Grilled filet mignon, aged 60 days (6 oz) with duck foie gras, roasted potatoes in duck fat, spicy Whisky sauce	65. (extra 25. to package)