



# 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.  
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, crispy vegetables,  
white balsamic and lemon dressing
- Beef tartare (3 oz)** | 23.  
duck foie gras and smoked duck,  
mustard mayonnaise
- Veal rillettes** | 19.  
chutney, Espelette and balsamic croutons,  
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,  
Espelette croutons (extra 12.)
- Pan fried scallops and duck foie gras** | 39.  
maple fig and bacon confit,  
braised vegetables (extra 20.)

# *Appetizer*

**Soup** | 10.  
crew's inspiration

# *Mains*

**Pan fried vegetables with crispy baked tofu** | 28.  
Indian spices seasoned coconut milk sauce on black rice pasta

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

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

**Salmon tartare (6 oz)** | 38.  
and hot smoked marinated trout, crispy vegetables,  
white balsamic and lemon dressing

**Pan fried sablefish fillet** | 60.  
seasoned with Sriracha, garlic butter lobster tail, (extra 20. to package)  
barley risotto and vegetables, 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 vegetables, mustard emulsion,  
Parisian potatoes, reduced juice
- Pan fried pork medallions** | 35.  
on Gouda feuilleté, tomato salsa and  
battered vegetables, veal glaze
- Roasted beef shoulder fillet** | 40.  
battered 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, aged 60 days (6 oz)** | 65.  
with duck foie gras, roasted potatoes in duck fat, (extra 25. to package)  
spicy Whisky sauce