



MENU

Tasting

7 course

| Trout |

Food & wine pairing:

Astoria, Asolo Prosecco Superiore, Fano, Extra Brut
Italie (90 ml)

| Lobster |

Food & wine pairing:

Chablis, Sainte Claire, 2022
Brocard – France (90 ml)

| Duck |

Food & wine pairing:

Sicilia, Pinot Noir, 2021
Kriss – Italie (90 ml)

| Beef |

Food & wine pairing:

Cabernet & Shiraz, East-West Discovery Series, 2022
Inniskillin – Canada (90 ml)

| Stag |

Food & wine pairing:

Sélection à la Bordelaise
provenant de notre cave de garde (90 ml)

| Cheese |

Food & wine pairing:

Porto LBV, Taylor Fladgate, 2019 (60 ml)

| Dessert |

Food & wine pairing:

Vin de glace aromatisé de chocolat
Artisans du Terroir – Canada (60 ml)

Allow approximately 3 hours for the service of this menu.

100. per person | Extra 30. to package
75. per person | Food & wine pairing