

35th Anniversary MENU

35 years of memories... 35 years of emotions... 35 years of magic!

"A culinary journey through 35 years of tradition and renewal."

Auberge Godefroy has always been committed to offering high-quality cuisine that has evolved over time.

Our 35th anniversary themed menu features three signature dishes that were a hit in our early days.

Our chef and his crew have reimagined these classics, drawing inspiration from local and seasonal ingredients.

In addition to the regular menu, you can choose from this selection.

Starter

Snail puff pastry | 18.

organic black garlic, deglazed with Pernod, watercress cream sauce

Main

Beef filet mignon | 65. (Extra. 25. in package)

aged 60 days, grilled, maple roasted Nantes carrots on brioche bread pan fried in truffle butter, Perigord sauce

Dessert

Ice bomb to share | 24. (for two)

flambé with Grand Marnier

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)

**TERROIR
ET SAVEURS
DU QUÉBEC**

Certifié Terroir et
Saveurs du Québec



Membre des Aliments
du Québec au Menu



Informez-nous de vos
restrictions alimentaires



Demandez notre menu
pour vos tout petits

