

Auberge Comme au premier jour  
Fine dining made with local ingredients

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Nominated for the People's Choice excellence award for catering

Winner of the People's Choice excellence award  
Lodging and Catering

Quebec Tourism Award National winner Gold for Lodging

Nomination for the Aliment du Québec 2024 Restauration prize

## *Appetizers*

-Soup or gazpacho - \*gluten free\* 9\$  
and its topping

-Cucumber and tomato salad- 12\$  
mint, maple pumpkin seeds, radish, dressing, green peas guacamole

-Liver pâté from our kitchen- 14\$  
grilled focaccia, arugula, carrot confit

-“Les Méandres” mushrooms from Rivière-Ouelle- 17\$  
toasted dried tomato bread, pan-fried mushrooms and spinach

-Smoked eel from “Trésors du fleuve”- 22\$  
mousse from our kitchen, smoked eel, marinated red onions,  
“Tomme du peuple” crackers, zucchini and peas guacamole

And Doris' bread...

-Grandmother's ancestral bread  
and Bannock bread with dried tomatoes- 4\$  
organic flour from “la Seigneurie des Aulnaies” and butter with our garden's herbs

## *Main course*

-Vegetable terrine- \*gluten free\* 30\$

beluga lentils from Gaspésie, maple pumpkin seeds, parsnip, and carrot confit

-Pan-fried scallops- 56\$

arancini, pan-fried vegetables, white butter sauce made with larch from "Ça goûte le bois"

-Halibut from Bas-St-Laurent- 57\$

pan fried vegetables, tomato and basil sauce, herb tacos

-Grain fed chicken ballotine from St-Onésime stuffed with

ratatouille- 31\$

parsnip mousseline and apple sauce, homemade ketchup with rosehips from "Jardins de la mer"

-Lamb leg from "l'Agnellerie de Kamouraska"- 43\$

coated with herbs and mustard, dune pepper from "Ça goûte le bois"

-Local's plate- 38\$ (local's plate for two for 58\$)

tasting : lamb smoked meat, "Miko aliments" mushrooms, beer braised ham, liver pâté, confit and bread from the inn small wild boar corn dog, salad, honey mustard and cheese,

## *Desserts*

-Rhubarb and lemon cake- 12\$

custard sauce infused with sweetgrass and roses from "Potions boréales"

-Ice cream made with fir from "Les Jardins de la mer"- 12\$

shortbread cookie, maple cream, crumble

-Cheese plate from Mouton Blanc- 18\$

lilac jelly from our kitchens, bruschetta spruce sprouts from "Ça goûte le bois"

## *Beverages*

-Filter coffee- 3\$

expresso or Italian mix from "Brûlerie du Kamouraska"

-Expresso- 3.75\$

-Tea or tisane- 4\$

-Irish coffee- \*made with Quebec liquor\* 14\$

"Courreur des bois" maple liquor, "Morbleu" rum, whipped cream

-Espresso Martini- 16\$

Espresso, Mugo gin, maple liquor from Mitis distillery, maple sirup