

MENU

TASTING MENU

A tribute to our ancestors, a return to our roots
and a reflection of our culinary history from the First Nations until today.
A place to meet and share around a table, to discover or rediscover our land, our
forests, our rivers.

CHEF'S CREATION

6 Courses 89

WINE PAIRING

Prestige +150
Légende +69
Non-alcoholic +45

À LA CARTE

OYSTERS

Raw or cooked

8 oysters | 26

12 oysters | 37

FISH CEVICHE

Lavender marinade, fresh peas, grilled cucumber salsa

23

SHRIMP

Rhubarb sour cream, rhubarb and lovage jelly, seaweed

23

RUTABAGA

Rutabaga « Fettuccini », sweet fern broth,
avonlea cheddar, hemp crumble

22

SUNFLOWER RISOTTO

Sunflower seeds cooked as a risotto, maitake,
shiitake chips, sunflower foam, pickled onions

21

FRESH PASTA

Tomato coal spaghetti heartnut pesto, porc belly,
egg yolk, cheddar cheese

22

LAMB CRUDO

Fermented elderberry juice, carnation oil, potato chips

24

GRILLED HIGHLAND BEEF	24
Smoked raw oats from Gaspé, chimichurri, small roasted beets	
TOAD QUAIL	25
Dried tomatoes <i>sauce vierge</i> , grilled shishito, aged cheddar	
BONE MARROW	21
Sour dough bread, horseraddish, spruce powder	
BROCOLI	20
Miso bearnaise, bok choy, bao bread, shallot chips	
BLUE CHEESE	21
Le Porto blue cheese, pears, mirica, black walnut	



DESSERT

RHUBARB	16
Cream cheese mousse, mint sorbet, madeleine, rhubarb confied	
HONEY	16
Honey frozen parfait, chamomile baba, pollen, honey wine reduction	
MISO & CARROT	15
Carrot cake, carrot sorbet, miso caramel, sunflower cream	
HONEYBERRY-HAZELNUT TART	17
Hazelnut caramel, honeyberry & Amaretto sorbet, honeyberry mousse	

Back to the tasting menu

Légende is proud to only serve northern products.
All fermentations are homemade.

Groupe
la Tanière
Origine 1977

L'origine tanière légende kerfmass

Elliot Beaudoin | Chef