

15 | Appetizers |

Papardelles, Duck Confit
Game Velouté



Atlantic Salmon³
Tartar - Gravlax – Sashimi



Papineauville Goat Cheese Tourte

Mesclun Lettuce, Prosciutto Ham
Melon with Yuzu

Beef Filet Tartar
Onion Puree - Green Olive Pearls

Duck Foie Gras With Spices +10
Panacotta - Cranberry Chutney



Tiger Shrimp, Soba Noodles with Miso +5
Carvi Foam

Seafood Chowder
Espelette Pepper - Radish Salsa



Chantignoles Classic +3

Romaine Lettuce and Apples, Smoked Duck
Bacon, 5 years old Cheddar Shavings,
Polenta Fries and Crispy Anchovies

33 | Main Courses |

Pan Seared Scallops & Poached half Lobster +5
Creamy Barley, Mushrooms



Halibut, Bacon and Red Wine
Yukon Gold With Truffle Oil



Pan Seared Québec Trout
Lemon grass Broth - Vegetable Julienne



Catch of the Day



Napoleon Beef Fillet +5
Morels Stew - Fondante potato

Québec Milk Fed Veal Fillet +5
Sweetbreads Popcorn - Honey Beets

Roasted West Canadian beef Prime Rib
Leek Pine Nuts Cake

Guinea Fowl Breast, Citrus and herbs
Parsnip - Bacon

Lamb Loin Noisettes
Ratatouille - Potato Galette

Québec Pork Chop
Pineapple - Risotto



Duck Breast
Cilantro - Apricots

Exotic Mushrooms Fregula Pasta
Brocolini - Parmesan

RESTAURANT AUX CHANTIGNOLES

Menu

4 Courses 55

Appetizer

-

Soup

-

Main course

-

Dessert

+ Supplement applicable

We will adapt to all your dietary needs or allergy.



Ocean Wise
Products recommended by the
Vancouver Aquarium as an
ocean - friendly seafood
choice.



Wellness menu

Chef des cuisines: Serge Jost / Chef Aux Chantignoles : Daniel St-Pierre