



**l'orygin**   
Bistro organique

## DISCOVERY MENU

5 COURSES 85

### WINE PAIRING

PRESTIGE +109

ORIGNAL +69

NON-ALCOHOLIC +49

Price per person  
Proposed in omnivorous & vegan interpretations  
Discovery Menu must be ordered by the whole table



## À LA CARTE

### PREAMBLE

#### Fresh oysters

Pear, aquavit and verjuice mignonette

6 / 22.      12 / 38.      18 / 52.

#### Cooked oysters

Au gratin with a squash Mornay sauce,  
goat cheese & Turlot smoked meat

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### GARDE - MANGER

#### Venison tartar and morello cherry

Caramelized shallots, roasted celeriac, smoked morello cherries  
toasted heart nuts, potato wafers & thyme emulsion

\*Vegan version available with tempeh 

28.

#### Leek & quinoa arancini

Caramelized cauliflower & cauliflower salad,  
fondant leeks, toasted hemp & pickled shallots

24.

#### Quebec cheese plate

Grilled apples, parsnip butter, homemade granola  
brioche bread, marmelade & lamb's lettuce

32.

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### WARMTH

#### Rye risotto & rutabaga

Sunflower pistou, crispy beetroot seitan,  
roasted chioggia beetroot & savory granola

27.

#### Glazed guinea fowl breast & squash

Mushroom & confit guinea fowl stuffed tortellini,  
roasted squash purée & sage sauce

30.

#### Seared cod & bearnaise sauce

Rutabaga vermicelli, crisp and seared kale,  
savory granola & cheddar cream

32.

#### Veal sweetbreads & porcini praline

Ground cherry marmelade, fall honey, squash mousseline  
pressed potatoes & gastric sauce

34.

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### SHARING

#### Antoine's Garden

Herb braised & grilled caraflex cabbage, crispy polenta,  
spicy hazelnut & chimichurri dressing, roasted vegetables,  
sunchoke purée

48.

#### Braised wild boar shoulder

Le Mont Jacob cheese and parsnip Aligot purée,  
roasted parsnip & fingerling potato persillade,  
homemade pretzel & honey mustard

68.

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### SWEET

#### Wine poached pear & beignets

Pear butter, camelina nougat,  
pear salsa, spiced wine gel & crumble

17.

#### Plum & honey cake


Semifreddo, honey caramel, plum cream and gel,  
balsamic pumpkin seeds & honey tile

18.

#### Porcini & ground cherry cannoli

Maple & ground cherry ricotta, porcini praline,  
confit ground cherry, candied porcini mushroom & ground cherry gel

21.

Vegan 

AUTUMN 2022

SABRINA LEMAY | Chef co-owner

PHILIPPE VEILLEUX | Dining room director co-owner