

L U R I  
R A P H A È L

## WINE PAIRINGS

The wine pairings developped by our  
sommelier Marie-Andrée and our chef Raphaël  
reflect a collaboration that draws on local  
expertise and ressources.

## Gastronomic Experience

Total - 120\$

~ 16 oz

Essential - 95\$

~ 14 oz

## Personalized Menu

Total - 80\$

~ 12 oz

## WITHOUT ALCOOL

Live an extraordinary experience with  
4 alcohol-free creations inspired  
by the menu!

Total (4 glasses) - 40\$

~ 20 oz



# L A U R I R P H A Ë L

## COCKTAILS

Lolo Rosso	15.
Quartz vodka, Grand Marnier, cranberry, citrus, egg white	
Gin-Ko	16.
Menaud Gin, red currant kombucha, blackberry and wild honey purée, lactofermented gooseberries	
Abricot glacé	17.
Sivo whisky, Apricot liquor, Dolin, Pu’Erh tea punch	
Matcha Sour	17.
Sivo whisky,, St-Germain, cucumber syrup, lemon juice, matcha tea, mint bitter	
La Poule festive	18.
Avril Amaretto, Saint-Marie Rhum, Fresh cream, spice home made syrup	
L’été Indien	18.
Amernoir, Chic Choc rum, 5 spices pumpkin purée	
BvLRdier	18.
Sivo whisky,, Campari, Madérisé from Cassis Monna & Filles	
Verger	17. / 31.
Quebec sparkling wine or champagne, apple and pear purée	
Cocktail sans alcool	9.
Inspiration of the moment	

## BEERS

Microbrasserie Chapeau les bois ! - 500ml	14.
Microbrasserie Alpha - 473 ml	14.
Microbrasserie Menaud - 473 ml	14.