

TERRACE



Trendy, delicious, comforting cuisine

Restaurant SENS propose creative, delightful cuisine that showcases locally produced ingredients with spices from the four corners of the globe. Inspired Chef Jean-Philippe Monette blends flavours and textures to create a fresh flavourful and comforting approach to dining.

Ask the waiter to explain the menu. He will be happy to tell you about our Chef's latest culinary finds and his brigade. The menu proposes a cornucopia of local food products from local farms. Certified "Angus" beef and bison come from Western Canada, spices come from the four corners of the world. In summer, Chef Monette grows his own fresh herbs that enhance your dining pleasure, in rooftop garden on the hotel terrace. You can see him if you watch closely, because during the summer, the terrace becomes Restaurant SENS' summer kitchen.

