

# STARTERS

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## CLASSICS

DAILY SOUP	6
ESCARGOT TULIP, GARLIC FLOWER	14
PAN FRIED DUCK FOIE GRAS cranberry chutney, port sauce	22
FOIE GRAS TERRINE argousier jelly and compote, homemade brioche, arugula sprouts	22

## DISCOVERY OF THE MONTH

HOMEMADE RAVIOLI	12
shitake mushrooms with basil and 14 arpents cheese, grilled oyster mushrooms, creamy fresh herb sauce	
SNOW CRAB	19
avocado tartare, salicorne, garlic flower aioli, wasabi crumble	

## SALADS

Add: Chicken breast 9 / salmon filet 10 / Tuna 12

GARDEN SALAD	7
house vinaigrette	
CAESAR SALAD	9/16
QUINOA SALAD	9/16
cucumbers, tomatoes, lemon, olive oil, parsley	
ASIAN SPINACH SALAD	9/16
cashews, rice, mushrooms and red peppers	
YELLOW BEET SALAD	9/16
goat cheese, basil tomatoes	

## OUR SMOKING ROOM

HOMEMADE SMOKED DUCK BREAST	14
endive in walnut oil, red curry mayo, marinated giroles and shitake	
HOMEMADE SMOKED ARCTIC CHAR	16
artichoke heart, avocado, dill yogurt sauce	
HOUSE SMOKED SCALLOPS	18
wasabi mayo, wasabi peas, Wakame seaweed salad, curry squash chutney	

## TARTARS | 100 g / 180g

Served with fries or salad

BEEF TARTARE	17/29
with grilled sesame	
FRESH AND SMOKED SALMON TARTARE	17/29
wasabi mayonnaise	

## PLATEAUX

SEAFOOD PLATTER	22
cajun shrimp, house smoked scallop, tuna tartare, salicornia, lemon jelly, marinated artichoke heart, wasabi mayo and tarot chips	
CHARCUTERIE PLATTER FOR 2	24
bayonne ham, "Le Batistou" sausage, house smoked duck breast, rilette, chorizo, olives and pickles	

## VEGETARIAN

BUTTERNUT SQUASH RAVIOLI	12
with Cashew, Salicornia with Confited Cherry Tomatoes and Olive Oil	