STARTERS

La Maison Verte

CLASSICS

DAILY SOUP	8
FISH SOUP	9
Rouille, croutons	
ESCARGOT TULIP, GARLIC FLOWER	16
PAN-FRIED DUCK FOIE GRAS	25
Grilled Ontario peach, lemon thyme, port sauce	
HOMEMADE FOIE GRAS TERRINE	24
Brioche bread, apple and coriander gel, cranberry compote with Anicet honey	

TARTARES I 100 g / 180g
100g served with salad /
180g served with salad and fries

BEEF TARTARE	20/34
With toasted sesame	
FRESH AND SMOKED SALMON TARTARE	20/34
Wasabi mayonnaise	

SALADS
Add: 200g Chicken breast   13
Add: 150g Salmon filet   16
Add: 100g Tuna   20

GARDEN SALAD	9
Homemade dressing	
CAESAR SALAD	10/17
AVOCADO SALAD	11/18
Arugula, fresh and dehydrated red berries, honey and lemon vinaigrette	
ENDIVE AND MUSHROOM SALAD	11/18
Pan-fried oyster mushrooms deglazed with black garlic vinegar, chives, roasted sunflower seeds, parmesan shavings	
YELLOW BEETROOT SALAD	11/18
Basil mozzarella espuma, tomato tartare with marinated daisy buds in wild caraway	

DISCOVERY OF THE MONTH

HEIRLOOM TOMATOES	16
Watermelon gazpacho, burrata, fennel	
SCALLOP TARTARE	22
Apple, cucumber, green jelly, hazelnut oil	

OUR SMOKING ROOM

HOMEMADE SMOKED DUCK BREAST IN CARPACCIO	17
Cherry tomatoes, parmesan, garlic croutons, basil pesto and arugula	
HOMEMADE SMOKED ARCTIC CHAR	19
Raw vegetable salad with spinach and basil pesto, sea buckthorn gel	
HOMEMADE SMOKED SCALLOPS	22
Samphire, avocado, saffron aioli, lemon gel, pickled red onion	

PLATEAUX

SEAFOOD PLATTER	24
Cajun shrimp, house smoked scallop, tuna tartare, samphire, lemon jelly, marinated artichoke heart, wasabi mayo and Jerusalem artichoke chips	
CHARCUTERIE PLATTER FOR 2	26
Bayonne ham, "Le Batistou" sausage, house smoked duck breast, rillette, chorizo, olives and pickles	

VEGETARIAN

BUTTERNUT SQUASH RAVIOLIS	15
With cashews, samphire with confit cherry tomatoes and olive oil	

MENU À LA CARTE

FISH AND SEAFOOD

ARCTIC CHAR	30
From Opercule farm in Montreal, Field tomato coulis with basil, Quebec corn relish, seasonal vegetables	
SALMON	36
Arugula pesto crust with roasted almonds, rice, vegetables, white wine sauce	
GASPÉ HALIBUT	46
Grilled eggplant, red beets, pickled onions, kalamata olives, virgin olive oil sauce	
SEAFOOD TRIO	50
Shrimp, scallops and lobster tails, Québec corn chowder, prosciutto, grilled vegetables	

DISCOVERY OF THE MONTH

WILD SURF & TURF	54
Elk medallion, grilled oyster mushrooms, Provençal tomatoes, roasted cauliflower Lobster tail, garlic flower	
CHEF'S SUGGESTION	PM

FISH & CHIPS
Served with homemade french fries or salad

HADDOCK FISH & CHIPS	26
Tartar sauce, lemon	

VEGETARIAN

EGGPLANT TATIN	29
Pear, onion confit, quinoa with vegetables, grilled tempeh	
STUFFED BUTTERNUT SQUASH	30
Quinoa, feta, cranberries, grilled tofu, baby arugula	

MEATS
• **Add Cajun shrimps**	$4/ea.
• **Add lobster tail**	15
• **Add fries**	5

GRILLED BEEF BAVETTE STEAK	34
Shallot condiments, madeira sauce with truffle oil, Quebec gem lettuce, vegetables, mashed potatoes	
BRAISED SWEETBREADS	38
Flambé with port wine and wild mushrooms	
ROASTED DUCK BREAST	42
Raspberry vinegar sauce, Gabrielle potatoes from Île d'Orléans, seasonal vegetables	
RACK OF LAMB	46
Roasted with herbs, mashed potatoes, girolles and samphire, seasonal vegetables, lamb sauce	
GRILLED BEEF FILET MIGNON	52
Chimichurri, potatoes, pan fried mushrooms, vegetables, port wine sauce	

POUTINE

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POUTINE	17	28
Bavette strips, caramelized onions, poivrade sauce and Quebec cheese curds		

DESSERTS

CRÈME BRULÉ WITH QUEBEC MÉLILOT ESSENCE	
CHOCOLATE PROFITEROL	9
HOMEMADE SORBET AND ICE CREAM TRIO	9
ICE CREAM: Maple and walnuts, Melilot, spicy chocolate **SORBET:** Lemon, chocolate, raspberry, blueberry	
CHOCOLATE CAKE (gluten-free, lactose-free)	10
homemade raspberry sorbet	
BLUEBERRY CHEESECAKE	10
CHOCOLATE CAKE	12
With homemade ice cream with chocolate and hot peppers	

APPLE PIE "MAISON VERTE"	12
DESSERT FEATURING APPLES	12
Pressed apples, Breton shortbread, apple and cider sorbet	
PARIS BREST	12
praline and hazelnut cream	
QUEBEC CHEESE PLATE, fruits and croutons	15
EXTRA VANILLA ICE CREAM	3
DAILY DESSERT	6