STARTERS

CLASSICS

DAILY SOUP 9

FISH SOUP 10
Rouille, croutons

ESCARGOT TULIP, GARLIC FLOWER 17

PAN-FRIED DUCK FOIE GRAS 26
From La Maison Rougié, brioche, port sauce, pear and cranberry compote

HOMEMADE FOIE GRAS TERRINE 26
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 23/37
With toasted sesame

FRESH AND SMOKED SALMON TARTARE 23/37
Wasabi mayonnaise

SALADS

Add: 200g Chicken breast 14
Add: 150g Salmon filet 17
Add: 100g Tuna 22

GARDEN SALAD 9
Homemade dressing

CAESAR SALAD 11/18

AVOCADO SALAD 12/19
Arugula, fresh and dehydrated red berries, honey and lemon vinaigrette

ENDIVE AND MUSHROOM SALAD 12/19
Pan-fried oyster mushrooms deglazed with black garlic vinegar, chives, roasted sunflower seeds, parmesan shavings

YELLOW BEETROOT SALAD 12/19
Basil mozzarella espuma, tomato tartare with marinated daisy buds in wild caraway

DISCOVERIES OF THE MONTH

FRENCH ONION SOUP AU GRATIN 16

OYSTER ON THE HALF SHELL 5$/Ch.
Mignonnette and lemon

BISON GRAVLAX 23
Dune pepper, gin, sea buckthorn chutney, pickled carrots and turnips, sourdough bread crisps, creamy sauce with dried maple lactarius

OUR SMOKING ROOM

HOMEMADE SMOKED DUCK BREAST IN CARPACCIO 18
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 23
Samphire, avocado, saffron aioli, lemon gel, pickled red onion

PLATTERS

SEAFOOD PLATTER 26
Cajun shrimp, house smoked scallop, tuna tartare, samphire, lemon jelly, marinated artichoke heart, wasabi mayo and Jerusalem artichoke chips

CHARCUTERIE PLATTER FOR 2 28
Bayonne ham, “Le Batistou” sausage, house smoked duck breast, rillette, chorizo, olives and pickles

VEGETARIAN

BUTTERNUT SQUASH RAVIOLIS 17
With cashews, samphire with confit cherry tomatoes and olive oil

MENU À LA CARTE

FISH AND SEAFOOD

ARCTIC CHAR 34
From Opercule farm in Montreal, White wine sauce with mushrooms and northern shrimp, quinoa, seasonal vegetables

SALMON 39
Jerusalem artichoke mousseline, dill sauce, and poached orange segments

GASPÉ HALIBUT 49
Glazed with maple syrup and tamari, butternut squash velouté, braised leeks with crushed cashews, feta, confit Ratte potatoes

SEAFOOD TRIO 54
Spaghetti squash with basil, tomatoes, and toasted pumpkin seeds, turnips, and Maitake mushrooms

DISCOVERY OF THE MONTH

SURF & TURF 58
Grilled veal tenderloin with a lemon-confit herb crust, line-caught Nova Scotia tuna tataki with soy caramel, olive and bell pepper salsa, dauphines potato and grilled vegetables

CHEF’S SUGGESTION PM

VEGETARIAN

EGGPLANT TATIN 33
Pear, onion confit, quinoa with vegetables, grilled tempeh

STUFFED BUTTERNUT SQUASH 34
Quinoa, feta, cranberries, grilled tofu, baby arugula

MEATS

• Add Cajun shrimps $4/ea.
• Add Lobster tail 15
• Add Fries 5

GRILLED BEEF BAVETTE STEAK 37
Devil sauce, potato gratin, butternut squash roasted with red onions, sautéed broccoli

BRAISED SWEETBREADS 40
Flambé with port wine and wild mushrooms

ROASTED DUCK BREAST 46
Creamy roasted beets, raspberry vinegar sauce, fig chutney, mashed potatoes and vegetables

RACK OF LAMB 53
Roasted, lamb jus with rosemary, black garlic condiments, mashed potatoes and vegetables

GRILLED BEEF FILET MIGNON 64
Chimichurri, potatoes, pan fried mushrooms, vegetables, port wine sauce

FISH & CHIPS

Served with homemade french fries or salad

HADDOCK FISH & CHIPS 29
Tartar sauce, lemon

POUTINE

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POUTINE	19	29

Bavette strips, caramelized onions, poivrade sauce and Quebec cheese curds

DESSERTS

CRÈME BRULÉ WITH QUEBEC MÉLILOT ESSENCE 10

CHOCOLATE CAKE (gluten-free, lactose-free) 10
Homemade raspberry sorbet

HOMEMADE SORBET AND ICE CREAM TRIO 10
ICE CREAM: Maple and walnuts, Melilot, spicy chocolate
SORBET: Lemon, chocolate, raspberry, blueberry

CHOCOLATE PROFITEROL 11

BLUEBERRY CHEESECAKE 11

CHOCOLATE CAKE 13
With homemade chocolate and hot pepper ice cream

APPLE PIE “MAISON VERTE” 13

DESSERT FEATURING APPLES 13
Pressed apples, Breton shortbread, apple and cider sorbet

PARIS BREST 13
Praline and hazelnut cream

QUEBEC CHEESE PLATE, fruits and croutons 15

EXTRA VANILLA ICE CREAM 3

DAILY DESSERT 6