

STARTERS

CLASSICS	
DAILY SOUP	8
FISH SOUP Rouille, croutons	9
ESCARGOT TULIP, GARLIC FLOWER	16
PAN-FRIED DUCK FOIE GRAS From La Maison Rougié, port sauce, poached pear, vanilla	25
HOMEMADE FOIE GRAS TERRINE Brioche bread, apple and coriander gel, cranberry compote with Anicet honey	25

TARTARES 100 g / 180g	
100g served with salad	
180g served with salad and fries	
BEEF TARTARE With toasted sesame	22/36
FRESH AND SMOKED SALMON TARTARE Wasabi mayonnaise	22/36

SALADS	
Add: 200g Chicken breast	14
Add: 150g Salmon filet	17
Add: 100g Tuna	22
GARDEN SALAD Homemade dressing	9
CAESAR SALAD	10/17
AVOCADO SALAD Arugula, fresh and dehydrated red berries, honey and lemon vinaigrette	11/18
ENDIVE AND MUSHROOM SALAD Pan-fried oyster mushrooms deglazed with black garlic vinegar, chives, roasted sunflower seeds, parmesan shavings	11/18
YELLOW BEETROOT SALAD Basil mozzarella espuma, tomato tartare with marinated daisy buds in wild caraway	11/18

MENU À LA CARTE

FISH AND SEAFOOD	
ARCTIC CHAR From Opercule farm in Montreal, red Pineau des Charentes sauce, celery root mousseline, garlic and sesame bock choy	33
GRILLED SALMON Orange salsa, marinated jalapenos, virgin sauce, quinoa with vegetables	39
WHITE SEA BASS Vegetable brunoise with Kalamata olives, grilled oyster mushrooms, virgin sauce	48
SEAFOOD TRIO Shrimps, scallops and lobster tail, parsnip cream, spinach cake, bok choy, and carrots glazed with Anicet honey	53

DISCOVERY OF THE MONTH	
WILD SURF & TURF Grilled deer loin, whisky and maple sauce, roasted lobster tail with garlic flower, celery root mousseline, caramelized onion chutney	57
CHEF'S SUGGESTION	PM

FISH & CHIPS	
Served with homemade french fries or salad	
HADDOCK FISH & CHIPS Tartar sauce, lemon	28

DISCOVERIES OF THE MONTH	
MUSHROOM RAVIOLI Garlic, parsley, samphire, toasted pine nuts, maitake cream	19
SNOW CRAB Asparagus and pistachio gremolata with herbs, lemon mayonnaise, baby salad greens, radish	23

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

PLATTERS	
SEAFOOD PLATTER Cajun shrimp, house smoked scallop, tuna tartare, samphire, lemon jelly, marinated artichoke heart, wasabi mayo and Jerusalem artichoke chips	25
CHARCUTERIE PLATTER FOR 2 Bayonne ham, "Le Batistou" sausage, house smoked duck breast, rilette, chorizo, olives and pickles	27

VEGETARIAN	
BUTTERNUT SQUASH RAVIOLIS With cashews, samphire with confit cherry tomatoes and olive oil	16

VEGETARIAN	
EGGPLANT TATIN Pear, onion confit, quinoa with vegetables, grilled tempeh	32
STUFFED BUTTERNUT SQUASH Quinoa, feta, cranberries, grilled tofu, baby arugula	33

MEATS	
• Add Cajun shrimps	\$4/ea.
• Add Lobster tail	15
• Add Fries	5
GRILLED BEEF BAVETTE STEAK Gin and black garlic sauce, Darphin potatoes, vegetables	36
BRAISED SWEETBREADS Flambé with port wine and wild mushrooms	39
ROASTED DUCK BREAST Glazed with spiced honey, reduced jus with red wine, seasonal vegetables, mashed potatoes	45
RACK OF LAMB Roasted with herbs, mashed potatoes, girolles and samphire, seasonal vegetables, lamb sauce	52
GRILLED BEEF FILET MIGNON Chimichurri, potatoes, pan fried mushrooms, vegetables, port wine sauce	63

POUTINE	S	L
POUTINE Bavette strips, caramelized onions, poivrade sauce and Quebec cheese curds	19	29

DESSERTS	
CRÈME BRULÉ WITH QUEBEC MÉLILOT ESSENCE	9
CHOCOLATE PROFITEROL	9
HOMEMADE SORBET AND ICE CREAM TRIO ICE CREAM: Maple and walnuts, Melilot, spicy chocolate SORBET: Lemon, chocolate, raspberry, blueberry	9
CHOCOLATE CAKE (gluten-free, lactose-free) Homemade raspberry sorbet	10
BLUEBERRY CHEESECAKE	10
CHOCOLATE CAKE With homemade chocolate and hot pepper ice cream	12
APPLE PIE "MAISON VERTE"	12
DESSERT FEATURING APPLES Pressed apples, Breton shortbread, apple and cider sorbet	12
PARIS BREST Praline and hazelnut cream	12
QUEBEC CHEESE PLATE , fruits and croutons	15
EXTRA VANILLA ICE CREAM	3
DAILY DESSERT	6