

STARTERS

CLASSICS

DAILY SOUP	8
FISH SOUP	9
Rouille, croutons	
ESCARCOT TULIP, GARLIC FLOWER	16
PAN-FRIED DUCK FOIE GRAS	25
From La Maison Rougié, dried fig condiment with Anicet honey, lime, and 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	20/35
With toasted sesame	
FRESH AND SMOKED SALMON TARTARE	20/35
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	

MENU À LA CARTE

FISH AND SEAFOOD

ARCTIC CHAR	32
From Opercule farm in Montreal, creamy maple and dill sauce, leek fondue, seasonal vegetables	
SALMON	38
Beurre blanc with blood oranges, saffron-caramelized fennel, vegetables	

GRILLED SWORDFISH	47
Cherry tomato and green olive marmalade, eggplant, parsnip purée, pickled cauliflower with dill	
SEAFOOD TRIO	52
Shrimps, scallops and lobster tail, black garlic risotto, bock choy, tangy red beetroot, lemon and fresh herb sauce	

DISCOVERY OF THE MONTH

WILD SURF & TURF	56
Elk loin, red pineau des charentes and dune pepper sauce, root vegetable gratin, green vegetables, roasted lobster tail with garlic flower	

CHEF'S SUGGESTION	PM
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FISH & CHIPS

Served with homemade french fries or salad

HADDOCK FISH & CHIPS	27
Tartar sauce, lemon	

DESSERTS

CRÈME BRULÉ WITH QUEBEC MÉLILOT ESSENCE	9
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	

DISCOVERIES OF THE MONTH

ONION SOUP AU GRATIN	14
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ROASTED MUSHROOMS	
Eggplant caviar, apples, and pine nut crumble	

GRILLED OCTOPUS	22
Chimichurri, white bean purée, confit garlic, and rosemary	

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	

VEGETARIAN

EGGPLANT TATIN	30
Pear, onion confit, quinoa with vegetables, grilled tempeh	

STUFFED BUTTERNUT SQUASH	32
Quinoa, feta, cranberries, grilled tofu, baby arugula	

MEATS

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

GRILLED BEEF BAVETTE STEAK	36
Jerusalem artichoke mouseline and chips, vegetables, wild mushroom ketchup, red wine sauce	

BRAISED SWEETBREADS	39
Flambé with port wine and wild mushrooms	

ROASTED DUCK BREAST	44
Glazed with spiced honey, reduced jus with red wine, seasonal vegetables, mashed potatoes	

RACK OF LAMB	48
Roasted with herbs, mashed potatoes, girolles and samphire, seasonal vegetables, lamb sauce	

GRILLED BEEF FILET MIGNON	62
Chimichurri, potatoes, pan fried mushrooms, vegetables, port wine sauce	

POUTINE	S	L
POUTINE	19	29

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