



STARTERS

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

TARTARES I 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   LA CARTE

FISH AND SEAFOOD	
ARCTIC CHAR From Opercule farm in Montreal, arugula coulis, Quebec strawberries, white balsamic, basil, Proven�al vegetable tian	33
SALMON Langoustine meat, white wine sauce, savory herbs from the lower St. Lawrence, romaine lettuce, seasonal vegetables	39
LINE-CAUGHT NOVA SCOTIA TUNA Half-cooked, corn relish, cilantro and jalapenos, grilled avocado, bok choy, virgin sauce	48
SEAFOOD TRIO Shrimps, scallops and lobster tail, mousseline and roasted cauliflower, candied baby turnips, shellfish jus	53

DISCOVERY OF THE MONTH	
SURF & TURF Bison sirloin steak with blueberry, Tataki of Tuna, marinated shiitake mushrooms, candied rhubarb, fondant potatoes, romaine lettuce and maitake in red wine sauce	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	
TOMATO TART Candied and raw heirloom tomatoes, burrata, pine nuts, basil	19
HALIBUT CRUDO, COTE-NORD, QUEBEC Heirloom tomato water, basil oil, Quebec strawberries, fennel	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 Oyster mushrooms with lemon thyme, red wine sauce, broccoli salad with walnuts and cranberries, ratte potatoes with small pieces of bacon from Gaspor farm	36
BRAISED SWEETBREADS Flamb� with port wine and wild mushrooms	39
ROASTED DUCK BREAST Creamy roasted beets, raspberry vinegar sauce, fig chutney, mashed potatoes and vegetables	45
RACK OF LAMB Roasted, lamb jus with rosemary, black garlic condiments, mashed potatoes and vegetables	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			
CR�ME BRUL� WITH QUEBEC M�LILOT ESSENCE	9	APPLE PIE “MAISON VERTE”	12
CHOCOLATE PROFITEROL	9	DESSERT FEATURING APPLES Pressed apples, Breton shortbread, apple and cider sorbet	12
HOMEMADE SORBET AND ICE CREAM TRIO ICE CREAM: Maple and walnuts, Melilot, spicy chocolate SORBET: Lemon, chocolate, raspberry, blueberry	9	PARIS BREST Praline and hazelnut cream	12
CHOCOLATE CAKE (gluten-free, lactose-free) Homemade raspberry sorbet	10	QUEBEC CHEESE PLATE, fruits and croutons	15
BLUEBERRY CHEESECAKE	10	EXTRA VANILLA ICE CREAM	3
CHOCOLATE CAKE With homemade chocolate and hot pepper ice cream	12	DAILY DESSERT	6