

## STARTERS

CLASSICS	
<b>DAILY SOUP</b>	<b>8</b>
<b>FISH SOUP</b> Rouille, croutons	<b>9</b>
<b>ESCARGOT TULIP, GARLIC FLOWER</b>	<b>16</b>
<b>PAN-FRIED DUCK FOIE GRAS</b> From La Maison Rougié, brioche, port sauce, candied rhubarb and verbena, strawberries	<b>25</b>
<b>HOMEMADE FOIE GRAS TERRINE</b> Brioche bread, apple and coriander gel, cranberry compote with Anicet honey	<b>25</b>

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

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

## MENU À LA CARTE

FISH AND SEAFOOD	
<b>ARCTIC CHAR</b> From Opercule farm in Montreal, parsley pesto, sautéed green vegetables, virgin sauce	<b>33</b>
<b>GRILLED SALMON</b> Sea buckthorn and maple syrup, vegetable quinoa, seasonal vegetables	<b>39</b>
<b>QUEBEC HALIBUT</b> White wine sauce, trout roe, quebec asparagus, carrot mousseline with sweet clover	<b>48</b>
<b>SEAFOOD TRIO</b> Shrimps, magdalen islands scallops and lobster tail, crustacean bisque, burnt lemon, mousseline and chips of jerusalem artichokes, Lion's mane mushrooms	<b>53</b>

DISCOVERY OF THE MONTH	
<b>GAME PLATTER</b> Grilled wild boar rib from Sanglier des Bois farm, venison tataki, rabbit rillettes, dune pepper sauce, haskap berry gel, old-fashioned mustard flavored with Anicet's honey, marinated mushrooms, hazelnuts and parmesan cheese, hasselback potatoes, crunchy broccoli salad	<b>57</b>
<b>CHEF'S SUGGESTION</b>	<b>PM</b>

FISH & CHIPS	
Served with homemade french fries or salad	
<b>HADDOCK FISH &amp; CHIPS</b> Tartar sauce, lemon	<b>28</b>

DISCOVERIES OF THE MONTH	
<b>GREEN ASPARAGUS</b> House smoked salmon, samphire, tarragon vinaigrette and gel, roasted pistachios	<b>19</b>
<b>GASPÉ LOBSTER</b> On golden flaky brioche, celeriac and celery remoulade, tangy green apples	<b>23</b>

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

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

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

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

MEATS	
• Add Cajun shrimps	<b>\$4/ea.</b>
• Add Lobster tail	<b>15</b>
• Add Fries	<b>5</b>
<b>GRILLED BEEF BAVETTE STEAK</b> Oyster mushrooms with lemon thyme, red wine sauce, broccoli salad with walnuts and cranberries, ratte potatoes with small pieces of bacon from Gaspor farm	<b>36</b>
<b>BRAISED SWEETBREADS</b> Flambé with port wine and wild mushrooms	<b>39</b>
<b>ROASTED DUCK BREAST</b> Creamy roasted beets, raspberry vinegar sauce, fig chutney, mashed potatoes and vegetables	<b>45</b>
<b>RACK OF LAMB</b> Roasted, lamb jus with rosemary, black garlic condiments, mashed potatoes and vegetables	<b>52</b>
<b>GRILLED BEEF FILET MIGNON</b> Chimichurri, potatoes, pan fried mushrooms, vegetables, port wine sauce	<b>63</b>

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

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