



STARTERS

CLASSICS	
DAILY SOUP	8
FISH SOUP Rouille, croutons	9
ESCARGOT TULIP, GARLIC FLOWER	16
PAN-FRIED DUCK FOIE GRAS	25
From La Maison Rougié, brioche, port sauce, apples and oyster mushrooms, autumn flavors	
HOMEMADE FOIE GRAS TERRINE	25
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	22/36
With toasted sesame	
FRESH AND SMOKED SALMON TARTARE	22/36
Wasabi mayonnaise	

SALADS	
Add: 200g Chicken breast	14
Add: 150g Salmon filet	17
Add: 100g Tuna	22
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	33
From Opercule farm in Montreal, Beurre blanc, capers, hazelnuts, saffron rice, and seasonal vegetables	
SALMON	39
Creamy sorrel and dill sauce, quinoa, and seasonal vegetables	
CANADIAN SWORDFISH	48
Sea spinach crust, pearl onion sauce, parsnip purée, Romanesco	
SEAFOOD TRIO	53
Shrimps, Magdalen Islands scallops, lobster tail, red lentil dahl, spinach, curry and coconut milk sauce	

DISCOVERY OF THE MONTH	
SURF & TURF	57
Wild boar cheek from Sanglier des Bois farm, braised in red wine, cranberries with Anicet honey, potato mousseline, Brussels sprouts, lobster tail roasted with garlic flower	
CHEF’S SUGGESTION	PM

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

DISCOVERIES OF THE MONTH	
BLACKENED SHRIMPS	19
Cajun spices, mango marmalade, red curry mayonnaise	
BISON CARPACCIO	23
Marinated chanterelle and shiitake mushrooms, parmesan, truffle oil aioli, puffed buckwheat, baby arugula	

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	

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

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

VEGETARIAN	
EGGPLANT TATIN	32
Pear, onion confit, quinoa with vegetables, grilled tempeh	
STUFFED BUTTERNUT SQUASH	33
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
Devil sauce, potato gratin, butternut squash roasted with red onions, sautéed broccoli	
BRAISED SWEETBREADS	39
Flambé with port wine and wild mushrooms	
ROASTED DUCK BREAST	45
Creamy roasted beets, raspberry vinegar sauce, fig chutney, mashed potatoes and vegetables	
RACK OF LAMB	52
Roasted, lamb jus with rosemary, black garlic condiments, mashed potatoes and vegetables	
GRILLED BEEF FILET MIGNON	63
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		

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