



STARTERS

CLASSICS	
DAILY SOUP	8
FISH SOUP Rouille, croutons	9
ESCARGOT TULIP, GARLIC FLOWER	16
PAN-FRIED DUCK FOIE GRAS From La Maison Rougi�, port sauce, candied plums, star anise	25
HOMEMADE FOIE GRAS TERRINE Brioche bread, apple and coriander gel, cranberry compote with Anicet honey	24

TARTARES I 100 g / 180g 100g served with salad / 180g served with salad and fries	
BEEF TARTARE With toasted sesame	20/35
FRESH AND SMOKED SALMON TARTARE Wasabi mayonnaise	20/35

SALADS	
Add: 200g Chicken breast	13
Add: 150g Salmon filet	16
Add: 100g Tuna	20
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, virgin olive oil sauce, mango and samphire salsa, vegetables, quinoa	32
SALMON Spice coated, beetroot gel with raspberry vinegar, maple-flavored rutabaga, romanesco	38
NEWFOUNDLAND COD Lemon sorrel sauce, squash press, carrot mousseline with saffron	47
SEAFOOD TRIO Shrimp, scallops and lobster tails, virgin olive oil sauce, spaghetti squash with tomatoes and jalapenos, romanesco	52

DISCOVERY OF THE MONTH	
WILD SURF & TURF Elk medallion, grilled oyster mushrooms, Proven�al tomatoes, roasted cauliflower Lobster tail, garlic flower	56
CHEF’S SUGGESTION	PM

FISH & CHIPS Served with homemade french fries or salad	
HADDOCK FISH & CHIPS Tartar sauce, lemon	27

DISCOVERIES OF THE MONTH	
ONION SOUP AU GRATIN	14
NEW BRUNSWICK CHEBOOKTOOK OYSTERS, ON HALF SHELL Mignonette and lemon	4\$/Ea.
SEAL FILLET TATAKI Marinated chanterelle and shiitake mushrooms, samphire, sea buckthorn gel and jam	22

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

PLATEAUX	
SEAFOOD PLATTER Cajun shrimp, house smoked scallop, tuna tartare, samphire, lemon jelly, marinated artichoke heart, wasabi mayo and Jerusalem artichoke chips	24
CHARCUTERIE PLATTER FOR 2 Bayonne ham, “Le Batistou” sausage, house smoked duck breast, rilette, chorizo, olives and pickles	26

VEGETARIAN	
BUTTERNUT SQUASH RAVIOLIS With cashews, samphire with confit cherry tomatoes and olive oil	15

VEGETARIAN	
EGGPLANT TATIN Pear, onion confit, quinoa with vegetables, grilled tempeh	30
STUFFED BUTTERNUT SQUASH Quinoa, feta, cranberries, grilled tofu, baby arugula	32

MEATS	
• Add Cajun shrimps	\$4/ea.
• Add lobster tail	15
• Add fries	5
GRILLED BEEF BAVETTE STEAK Shallot condiments, madeira sauce with truffle oil, vegetables, pumpkin pur�e with parmesan, dauphine potatoes	36
BRAISED SWEETBREADS Flamb� with port wine and wild mushrooms	39
ROASTED DUCK BREAST Glazed with spiced honey, reduced jus with red wine, seasonal vegetables, mashed potatoes	44
RACK OF LAMB Roasted with herbs, mashed potatoes, girolles and samphire, seasonal vegetables, lamb sauce	48
GRILLED BEEF FILET MIGNON Chimichurri, potatoes, pan fried mushrooms, vegetables, port wine sauce	62

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 ice cream with chocolate and hot peppers	12	DAILY DESSERT	6