

## STARTERS

| CLASSICS                                                                                                        |           |
|-----------------------------------------------------------------------------------------------------------------|-----------|
| <b>DAILY SOUP</b>                                                                                               | <b>8</b>  |
| <b>ESCARGOT TULIP, GARLIC FLOWER</b>                                                                            | <b>16</b> |
| <b>PAN-FRIED DUCK FOIE GRAS</b><br>port wine sauce, spiced poached pear                                         | <b>25</b> |
| <b>HOMEMADE FOIE GRAS TERRINE</b><br>brioche bread, apple and cilantro gel, cranberry compote with Anicet honey | <b>24</b> |

| DISCOVERY OF THE MONTH                                                                                                              |                |
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| <b>LOBSTER BISQUE</b><br>Nordic shrimp tartare, cilantro                                                                            | <b>16</b>      |
| <b>CHEBOOKTOOK OYSTERS</b><br>from New Brunswick, mignonette, lemon                                                                 | <b>4\$/Ch.</b> |
| <b>BLUEFIN TUNA TATAKI</b><br>soy marinade, mango gel, jalapeño guacamole, homemade sourdough chips, shimeji mushrooms, microgreens | <b>24</b>      |

| SALADS                                                                 |              |
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| <b>Add: 200g Chicken breast</b>                                        | <b>13</b>    |
| <b>Add: 150g Salmon filet</b>                                          | <b>16</b>    |
| <b>Add: 100g Tuna</b>                                                  | <b>20</b>    |
| <b>GARDEN SALAD</b><br>homemade dressing                               | <b>9</b>     |
| <b>CAESAR SALAD</b>                                                    | <b>10/17</b> |
| <b>QUINOA SALAD</b><br>cucumbers, tomatoes, lemon, olive oil, parsley  | <b>11/18</b> |
| <b>ASIAN SPINACH SALAD</b><br>cashews, rice, mushrooms and red peppers | <b>11/18</b> |
| <b>YELLOW BEET SALAD</b><br>goat cheese, basil tomatoes                | <b>11/18</b> |

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

| TARTARS   100 g / 180g                                             |              |
|--------------------------------------------------------------------|--------------|
| <b>100g served with salad and 180g served with salad and fries</b> |              |
| <b>BEEF TARTARE</b><br>with toasted sesame                         | <b>20/34</b> |
| <b>FRESH AND SMOKED SALMON TARTARE</b><br>wasabi mayonnaise        | <b>20/34</b> |

| PLATEAUX                                                                                                                                                                  |           |
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| <b>SEAFOOD PLATTER</b><br>cajun shrimp, house smoked scallop, tuna tartare, salicornia, lemon jelly, marinated artichoke heart, wasabi mayo and Jerusalem artichoke chips | <b>24</b> |
| <b>CHARCUTERIE PLATTER FOR 2</b><br>bayonne ham, "Le Batistou" sausage, house smoked duck breast, rilette, chorizo, olives and pickles                                    | <b>26</b> |

| VEGETARIAN                                                                                             |           |
|--------------------------------------------------------------------------------------------------------|-----------|
| <b>BUTTERNUT SQUASH RAVIOLI</b><br>with Cashew, Salicornia with Confited Cherry Tomatoes and Olive Oil | <b>15</b> |

## MENU À LA CARTE - DINNER

| FISH AND SEAFOOD                                                                                                                                        |           |
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| <b>ARCTIC CHAR</b><br>from Opercule Farm in Montreal, Pineau des Charentes sauce, Jerusalem artichoke cream with lime and cardamom, seasonal vegetables | <b>30</b> |
| <b>ROAST SALMON</b><br>wrapped in spices, virgin olive oil sauce, basil shiitake fricassée, vegetables                                                  | <b>36</b> |
| <b>ICELANDIC COD</b><br>Cara Cara orange salsa, anchovies, Kalamata olives, mint, virgin olive oil sauce, parsnip mousseline, seasonal vegetables       | <b>41</b> |
| <b>SEAFOOD TRIO</b><br>shrimps, scallops from the Magdalen Islands, lobster tail, Chanterelles, saffron sauce, vegetable tian                           | <b>50</b> |

| DISCOVERY OF THE MONTH                                                                                                                                                                     |           |
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| <b>WILD SURF &amp; TURF</b><br>Grilled bison sirloin steak, pink peppercorn whisky sauce, grilled lobster tail with garlic flowers, gratin dauphinois, roasted celeriac, maitake mushrooms | <b>54</b> |
| <b>CHEF'S SUGGESTION</b>                                                                                                                                                                   | <b>PM</b> |

| FISH & CHIPS                                           |           |
|--------------------------------------------------------|-----------|
| <b>Serves with homemade french fries or salad</b>      |           |
| <b>HADDOCK FISH &amp; CHIPS</b><br>tartar sauce, lemon | <b>26</b> |

| VEGETARIAN                                                                               |           |
|------------------------------------------------------------------------------------------|-----------|
| <b>EGGPLANT TATIN</b><br>pear, onion confit, quinoa with almonds, grilled tempeh         | <b>29</b> |
| <b>STUFFED BUTTERNUT SQUASH</b><br>quinoa, feta, cranberries, grilled tofu, baby arugula | <b>30</b> |

| MEATS                                                                                                                        |                |
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| • Add Cajun shrimp                                                                                                           | <b>\$4/ea.</b> |
| • Add Lobster Tail                                                                                                           | <b>15</b>      |
| • Add fries                                                                                                                  | <b>5</b>       |
| <b>GRILLED BEEF BAVETTE STEAK</b><br>spelt risotto with oyster mushrooms, mustard jus, autumn vegetables                     | <b>34</b>      |
| <b>BRAISED SWEETBREAD</b><br>and flambé with port and wild mushrooms                                                         | <b>38</b>      |
| <b>ROASTED DUCK BREAST</b><br>with caramelized apple sauce, spiced apple chutney, mashed potatoes, and vegetables            | <b>41</b>      |
| <b>HERB-CRUSTED RACK OF LAMB</b><br>lamb jus with mild spices, parmesan squash gratin and small bacon bits from Gaspior farm | <b>46</b>      |
| <b>GRILLED BEEF FILET MIGNON</b><br>chimihurri, potato, pas fried mushrooms, vegetables, porto sauce                         | <b>52</b>      |

| POUTINES                                                                                     | S         | L         |
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| <b>POUTINE</b><br>bavette strips, caramelized onions, poivrade sauce and Quebec cheese curds | <b>17</b> | <b>28</b> |

| DESSERTS                                                                                                                                                            |           |
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| <b>DESSERTS CRÈME BRULÉ WITH MÉLILOT ESSENCE FROM QUEBEC</b>                                                                                                        | <b>9</b>  |
| <b>CHOCOLATE PROFITEROL</b>                                                                                                                                         | <b>9</b>  |
| <b>MARZIPANE AND BLUEBERRY TARTELETTE</b><br>homemade méliot ice cream                                                                                              | <b>9</b>  |
| <b>CHOCOLATE CAKE (gluten-free, lactose-free)</b><br>homemade raspberry sorbet                                                                                      | <b>9</b>  |
| <b>BLUEBERRY CHEESECAKE</b>                                                                                                                                         | <b>10</b> |
| <b>HOMEMADE SORBET AND ICE CREAM TRIO</b><br><b>ICE CREAM:</b> Maple and walnuts, Melilot, spicy chocolate<br><b>SORBET:</b> Lemon, chocolate, raspberry, blueberry | <b>9</b>  |
| <b>CHOCOLATE CAKE</b><br>With homemade ice cream with chocolate and hot peppers                                                                                     | <b>11</b> |
| <b>APPLE PIE "MAISON VERTE" 15 MIN )</b>                                                                                                                            | <b>12</b> |
| <b>SEA BUCKTHORN TARTELETTE (JARDINS ZONE ORANGE)</b><br>homemade blueberry sorbet                                                                                  | <b>12</b> |
| <b>ALMOND MILK AND CHESTNUT FLOUR PANCAKE</b><br>(gluten-free, lactose-free) with apples, blueberries and caramel                                                   | <b>12</b> |
| <b>QUEBEC CHEESE PLATE</b> , fruits and croutons                                                                                                                    | <b>14</b> |
| <b>EXTRA VANILLA ICE CREAM</b>                                                                                                                                      | <b>3</b>  |
| <b>DAILY DESSERT</b>                                                                                                                                                | <b>6</b>  |