

STARTERS

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

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

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

MENU À LA CARTE - LUNCH

FISH AND SEAFOOD	
ARCTIC CHAR from Opercule Farm in Montreal, Pineau des Charentes sauce, Jerusalem artichoke cream with lime and cardamom, seasonal vegetables	30
ROASTED SALMON wrapped in spices, virgin olive oil sauce, basil shiitake fricassée, vegetables	36
DUO OF SHRIMPS AND SCALLOPS chanterelles, saffron sauce, vegetable tian	34

THE CLASSICS	
HOMEMADE SOURDOUGH CREPE stuffed with Gaspor farm ham and Oka cheese, au gratin, sautéed vegetables with basil	24
SEAFOOD GRATIN small greens with balsamic vinegar	26
ROAST TURKEY stuffed with mushrooms and spinach, basil, cranberry chutney, red wine sauce, mashed potatoes and seasonal vegetables	28
VEAL LIVER OR VEAL KIDNEYS Whisky and pink peppercorn sauce, gratin dauphinois, roasted celeriac, maitake mushrooms	32

FISH & CHIPS	
*serves with homemade french fries or salad	
HADDOCK FISH & CHIPS tartar sauce, lemon	26

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

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

TARTARS 100 g / 180g	
100g served with salad and 180g served with salad and fries	
BEEF TARTARE with toasted sesame	20/34
FRESH AND SMOKED SALMON TARTARE wasabi mayonnaise	20/34

PLATEAUX	
SEAFOOD PLATTER cajun shrimp, house smoked scallop, tuna tartare, salicornia, 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 RAVIOLI with Cashew, Salicornia with Confit Cherry Tomatoes and Olive Oil	15

VEGETARIAN	
EGGPLANT TATIN pear, onion confit, quinoa with almonds, grilled tempeh	29
HOUSE RAVIOLI WITH SHITAKE MUSHROOMS basil and cheese 14 arpents, fresh herbs sauce, seasonal vegetables	29

MEATS	
• Add Cajun shrimp	\$ 4/ea.
• Add Lobster Tail	15
• Add Fries	5
BRAISED LAMB SHANK IN RED WINE dried apricot, mashed potatoes and vegetables	31
GRILLED BAVETTE STEAK spelt risotto with oyster mushrooms, mustard jus, autumn vegetables	34
BRAISED SWEETBREAD and flambé with port and wild mushrooms	38
ROASTED DUCK BREAST with caramelized apple sauce, spiced apple chutney, mashed potatoes, and vegetables	41
GRILLED BEEF FILET MIGNON with five peppercorn sauce, potatoes and seasonal vegetables	42
HERB-CRUSTED RACK OF LAMB lamb jus with mild spices, parmesan squash gratin and small bacon bits from Gaspor farm	46

POUTINE	P	G
POUTINE bavette strips, caramelized onions, poivrade sauce and Quebec cheese curds	17	28