



L'ART DE LA TABLE

APPETIZERS

The vine tomato

Variation of taste and texture, burrata & basil

The masala vada

Of indian interpretation, tzatziki with yogourt veil - cucumber - fennel & radish

The foie gras from the «Rougié» farm +\$5

Torchon or seared, rhubarb chutney - strawberry macaroon & orange blossom

The piglet from the «Gaspour» farm

Delicate braise, egg «crispy-tender» - mushrooms - confit tomatoes & truffle

The soup

Warm or cold, market inspired

The tuna certified «Oceanwise»

As a «Rossini» variation, modern - soy condiment & truffle

The crab

In a vegetal ravioli, aromatic symphony - touch of citrus & vanilla

MAIN DISHES

The lamb of Quebec

Chosen piece, melting eggplant - panisse - aromatics & vegetal curry

The Prince-Edward-Island beef +\$10

Charcoal grilled, selected vegetables - red wine sauce

Liegeois between tradition and modernity

The veal from our regions

As a declination, bourgeois style green pea & bacon-meaux and truffle sauce

The homemade cavatellis

Ricotta base, prosciutto - «oeuf parfait» - wild mushrooms & morel cream

The halibut

Cooked at low temperature, saffron potatoes - confit fennel & «mousseline-garniture»

