



## À LA CARTE

### APPETIZERS

*The foie gras pan-fried* | 32\$

Pea soup - smoked pork jowl - maple tuile

*The snow crab* | 29\$

Green goddess dressing - lingonberries - wild ginger

*The burrata* | 23\$

Confit leeks - Bread tuiles - Tomato beurre blanc

*The beef tartare* | 27\$

Mushroom vinaigrette - grilled duck hearts - popcorn salad

*The mackerel* | 24\$

Maltaise emulsion - XO sauce - fennel - blood orange

### MAIN DISHES

*The rabbit* | 52\$

Persillade stuffing - bean stew - smoked tomato sauce

*The Prince-Edward-Island beef* | 57\$

Grilled vegetables - nori arancini - tarragon hollandaise

*The partridge* | 52\$

Grilled cabbage - fingerlings potatoes - braised thighs

*The agnolettis* | 45\$

Ricotta - romesco sauce - shallot stuffed with eggplant - piperade - parmesan cheese

*The cod* | 55\$

In swiss chard - pea and lime sauce - grilled cucumbers - bok choy

## DISCOVERY MENU

The Chef proposes the 7-course discovery menu | 165\$

Wine pairing (optional)

6 glasses | 120\$

*\*Must be selected for the whole table*

*Executif Chef: Marc-Antoine Lacasse*



To thank our talented cooks for their hard work, we have introduced a kitchen fee on our invoices.  
Thank you for your understanding.