



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 trout | 24\$

Ginger and spruce dressing - sumac yogurt - maskinongé peppers

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.