



## VERANDA LUNCH

### *APPETIZERS*

**Salmon tartare** - tostada - yogurt - cilantro | \$17

**Grilled octopus** - quinoa with chorizo - spinach salad | \$20

**Roasted beet salad** - balsamic & honey dressing - goat cheese - hazelnuts -  
bacon | \$14

**Soup of the day** | \$13

### *MAIN DISHES*

**Hand cut tagliatelles** - mushroom sauce - bacon - parmesan | \$22

**Kamouraska lamb** - tarragon sauce - spring vegetables | \$36

**Iceland cod** - string beans - dulse grenobloise | \$30

*Executive 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.