



À LA CARTE

APPETIZERS

The foie gras mousse | 30\$

Rhubarb - white tea - compressed apple

Îles-de-la-Madeleine lobster | 29\$

Wild garlic - cucumber - strawberries

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 Veal | 55\$

Roasted sweetbreads - confit belly - smoked almonds - perigord sauce

The Prince-Edward-Island beef | 57\$

Grilled vegetables - nori arancini - tarragon hollandaise

The duck breast | 54\$

Beets - apple - wild blueberries

The agnolettis | 45\$

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

The trout | 50\$

Brushed with honey - sauerkraut - buttermilk and dill sauce - asparagus

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

Sous-chef: David Martin



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