

STARTERS

Roasted red pepper soup	10
Lobster bisque with tarragon and pirri pirri	18
  Pumpkin, sage and roasted chestnut arancini with winter root vegetable dip	16
Escargots and wild porcini mushrooms vol au vent	16
Giant tiger shrimps with house cocktail sauce	18
  Foie gras torchon, red wine jelly, brioche	22

SALADS

Spinach Caesar salad, with crispy capers, bacon and house dressing	18
  Extra roasted grain-fed chicken breast	9
Burrata cheese, chimi-churi, apricots, prosciutto, vinegar reduction, asparagus, cherry tomatoes	19
Green salad, seasonal vegetables, house dressin	14
Seared red tuna on niçoise salad with sliced potatoes and hard boiled egg, cherry tomatoes	24

MAIN COURSES

Arctic char served with tomato fish reduction on green lentils and saffron mousse	28S
  Cornish hen with étagés of sweet potatoes and seasonal vegetables, cranberry demi glace	28S
  Bavette, green pepper sauce, salad and fries	36S
  Quebec bison burger, arugula, aged cheddar, berry mayonnaise, fries	27S
Spinach and ricotta cannelloni with butter nut squash sauce	24S

EXPRESS MENU

  Vol au vent volailles	22
Smoked salmon bagel, dill cream cheese, fried capers, green salad	23
Quiche Lorraine with green salad	21
Quiche goat cheese and spinach with green salad	21
  Poutine; house French fries with Quebec cheese and gravy	16
With pulled braised meat	22

SIDES

Fries	8
Green salad	9
Extra foie gras	8
  Oreilles de crisse	6
Garlic bread	6

DESSERTS

  Quebec cheese platter	18
Crème brûlée... flavour of the moment	12
Tiramisu	14
Chocolate dôme with ice cream flavour of the day	14
Brownie	12
Gourmet café/thé	16

KIDS MENU

Pasta with tomato or bolognese sauce	14
Beef burger with french fries	15
Poutine, fries with cheese curds and gravy	14