

BISTRO L'ARRIVAGE

Starters

Soup of the day	8
Beef tartar béarnaise style, marinated mushrooms, crispy onions	15/32
Seared scallops, butternut squash mousseline, citrus and apple sauce, mullet caviar	18

Salads

Romaine heart and kale shoots, foccacia toast, crispy smoked bacon, Caesar sauce	16
Roasted beet and sweet potato tartar, kale shoots, maple vinaigrette, creamy goat cheese and roasted cashews	15
Frisée salad, caramelized walnuts, green apple, Quebe blue cheese sourdough bread toast with smoked duck breast and raspberry vinaigrette	22
Seasonal garden salad	12

Main Course

Venerated rice with chorizo, seafood, saffron shellfish emulsion	28
Quebec beef burger, migneron cheese, green peppercorn sauce and old-fashioned mustard	19
Half duck breast, potato pressé, camerise jus, vegetables of the moment	28
Quebec beef flank steak with smoked spices, home fries and fresh vegetables	25
Pan-seared bass fillet, barley risotto, heirloom vegetables, fennel milk emulsion	24
Ricotta and spinach cannelloni with butternut squash cream, chestnuts and glazed turnips	21

Desserts

Apple poached in mulled wine,
cocoa crumble, apple liqueur 12

Crème brûlée with the flavour of the moment 12

Dark chocolate and hazelnut tartlet 12

Express menu

Vegetarian quiche with salad 14

Quiche lorraine with salad 15

Focaccia sandwich with ham and
side salad 15

Focaccia sandwich with grilled
vegetables and side salad 14

Kids menu

Pasta with tomato sauce 11

Pasta with bolonaise sauce 12

Beef burger and fries 14

Brunch

Duo of smoked salmon and haddock, Montreal bagel and sour cream	20
Poutine of baby potatoes with duck confit confit and Tomme de montagne	18
Perfect egg, bacon cream, mushroom cappuccino and truffle tartine	17
Croque monsieur on sourdough bread, smoked artisan ham and Louis d'Or béchamel sauce	17
Pork belly confit, potato rösti, spiced applesauce and onions	19
Fresh fruits platter	14
Chocolatine or croissant	3

Brunch

French toast brioche, duck confit, foie gras
butter and shavings of salted egg yolks 18

Poached eggs on fresh muffin, spinach, smoked
ham and Hollandaise sauce with Quebec gin 18

Matcha pancake, crispy fried chicken
and maple miso butter 18

Oatmeal with almond milk, caramelized
apples with maple and cherry syrup 10

Kids menu

Pasta with tomato sauce 11

Pasta with bolonaise sauce 12

Beef burger and fries 14

White wines

Sauvignon 12/ 39

Pinot Grigio 10/ 34

Red wines

Côtes du Rhône 12/ 40

Sangiovese 9/ 24

Cocktails

Mimosa 7

César Classique 8

Sparklings

Laurent - Perrier La Cuvée Brut 165

Borges Fita Azul Attitude Brut 8/ 34