

## STARTERS

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Bisque of Quebec red grelot potatoes, roasted leek and safran	13S
☒☒ Crab and Nordic shrimp cake with smoked peppers yogurt	18S
☒☒ Quebec duck foie gras terrine, fruit chutney, croustini	17S
Beet layers, pomegranate, kale chips, goat cheese	22S
☒☒ Samosa of shrimp, cream cheese, roasted red pepper pesto	19S
Soup of the day	9S

## SALADS

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Caesar salad, crispy prosciutto, parmesan shavings, house dressing	18S
☒☒ Extra roasted grain-fed chicken breast	9S
Frisée, poached pears, blue cheese crumble, peacans	19S
Green salad, seasonal vegetables, house dressing	14S
Winter salad, dried cherries, apples, root chips, citrus suprêmes, poppy seed and ginger dressing	19S

## MAIN COURSES

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☒☒ Roasted lamb shank, bean cassoulet, ancestral vegetables	32S
☒☒ Bavette, red wine and échalotes sauce, fries	35S
☒☒ Quebec bison burger, arugula, aged cheddar, berry mayonnaise, fries	26S
☒☒ Artic char, concassé of tomatoes and capers, black rice	25S
Tiger shrimp risotto, lemon oil, roasted leek, green peas	26S
Vegetarian pasta of the day	21S

## EXPRESS MENU

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Quiche of the day, green salad	20S
Quiche Lorraine, green salad	18S
Goat cheese, spinach quiche, green salad	18S
Aged cheddar grilled cheese, red potato and saffran bisque	17S
Grilled chicken and bacon sandwich, fries	21S
Smoked salmon club, lemon confit cream, red onions, capers and green salad	21S

## SIDES

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Fries	8S
Green salad	7S
Vegetables du moment	9S

## DESSERTS

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Quebec cheese platter	18S
Crème brûlée with the flavor of the moment	12S
Gourmet café	16S
Desserts by L'Arrivage	14S

## KIDS MENU

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Pasta with tomato or bolognese sauce	14S
Beef burger and french fries	15S
Grilled cheese and fries	14S