

## STARTERS

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Shrimp and avocado, Madras curry mayo, fresh horseradish	19S
Tuna and salmon tartar with yuzu, mullet caviar, rice chips	19S
Duck foie gras terrine, fruit chutney, brioche	20S
Burrata, tomato, basil pesto and crumble provençale	20S
☒☒ Beef carpaccio, lemon olive oil, basil, parmesan	18S
Iced gazpacho, cucombres and avocado tartar, herbs and crunchy lavosh	17S

## SALADS

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Romaine, bacon, croûtons, anchois Caesar and parmesan cheese	18S
Frisée, goat cheese samosas, walnuts and honey dressing	19S
Niçoise salade, baby kale, bell peppers, tomatoes, olives, green onions, radish, egg, bean and tuna mi-cuit	20S
Green crudités salad	14S
Dried Italian fresh goat cheese, citrus on baby kale	20S
Extra roasted grain-fed chicken breast	9S

## MAIN COURSES

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☒☒ Bison, red fruits sauce, compressed potatoes, grilled asparagus	35S
☒☒ Butchers cut, fries and sauce du moment	33S
☒☒ Quebec beef burger, smoked cheddar, onion compote	22S
Grilled scallops and shrimps, sweet potatoes, peppers, Thai basil pesto, mousseline de petits pois	29S
Roasted salmon, asian orange miso vegetables, nori jade rice, shrimp chips and dried bonito, citrus	24S
Smoked tuna tataki, rémoulade of black garlic celeri root, compressed cucumbers, salsa verde	25S
Tagliatelles with Genovese pesto	17S

## EXPRESS MENU

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Soup of the day	9S
Quiche lorraine, green salad	17S
Goat cheese, spinach quiche and green salad	17S
Nordic shrimp and crab roll, salad	23S
Porc or vegetarian steamed Bao with red cabbage salad, green apples	19S

## SIDES

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Fries	8S
Green salad	7S
Grilled asparagus	10S
Mushrooms	10S
Vegetables du moment	8S

## DESSERTS

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Quebec cheese platter, crackers and olives	18S
Green tea cheesecake	12S
Key lime pie	12S
Hazelnut chocolate dome, coeur coulant praliné	12S
Crème brûlée with the flavour of the moment	12S
Gourmet café	16S

## KIDS MENU

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