

Entrées

Soup	6	Crab bites with saffron and white wine Hollandaise sauce	19
Caesar Salad	12		
French Onion Soup with Two Cheeses	14	Fresh burrata, strawberry, balsamic caramel, basil	22
Fennel salad, pear, parmesan shavings, citrus vinaigrette, cashew nuts	16	Salmon tartare, Asian pear, green onions, lime mayonnaise, wakame seaweed	24 3oz32 6oz
Breaded eggplant with Parmigiana	17	Beef tartare Caesar style	24 3oz32 6oz
Entry of the moment	PM*	Tartar of the moment	PM*
Mussels, maple, curry cream	18 1 lbs	Oysters with Chef's Choice Mignonette	3 l'unité
Thin tart with candied cherry tomatoes, goat cheese, fried prosciutto, arugula, honey from Domaine Saint-Georges	18	Foie Gras of the Moment	24

PM* = Prix du marché

Main Course

Mussels, maple, curry cream	28 2lbs	Linguine with lobster and mussels, edamame, cognac bisque, tarragon	32
Gnocchi, pancetta, chorizo, zucchini, cream, parmesan	28	Beef Flank Steak with Shallot Butter	35
Calf's liver, bacon	29	Pan-fried scallops, maple beurre blanc, pink peppercorn, green pea puree, mint	39
Agnolotti stuffed with butternut squash and ricotta from Giovedi Pasta, roasted onion cream, parsley, toasted breadcrumbs	29	Butcher's Choice	PM*
Creamy coffee-flavored risotto, wild mushrooms, mascarpone cheese, bacon	29	Deer sirloin, cauliflower puree, red wine sauce	42
Catch of the day	PM*	AAA CAB Beef Filet Mignon with Montreal Spices, Pepper Sauce	50
Quail stuffed with apple, foie gras with Chinese five spices, whisky sauce	36	16oz Sterling Silver AAA Dry-Aged Ribeye (45 Days), Fries, Pepper Sauce	65

Desserts

Homemade Crème Brûlée of the Moment	9
Baked Alaska (For Two)	25
Chef's Brownies	9
French Toast with Soft Ice Cream	9
Pavlova with Soft Ice Cream	9





TABLE D’HÔTE
For two people 140\$

Includes a bottle of wine (Red : Santa Cristina White : Riff Pinot Gris Lageder)

Entrées

Main Course

Soup

Beef Flank Steak with Shallot Butter

Caesar Salad

Gnocchi, pancetta, chorizo, zucchini, cream,
parmesan

French Onion Soup with Two Cheeses

Pan-fried salmon fillet, herb crust, vierge sauce,
cherry tomato, basil

Crab bites with saffron and white wine
hollandaise sauce

Calf's liver, bacon

Mussels, maple, curry cream
1LBS

Picanha from L’Effet Bœuf, chimichurri

Filet mignon, Montreal spices, pepper sauce

Extra 10\$

Choice of desserts and coffee



