

Entrées

Soup	6	Homemade parmesan fondue, fresh and dried tomato bruschetta, pickled red onions	19
Caesar salad	14		
Onion soup au gratin with two cheeses	14	Fresh burrata, tomato salsa, peppers, rosemary, basil pesto, arugula, pistachios	23
Bluefin tuna tataki, sesame crust, Sriracha mayonnaise	16	Rainbow trout tartare, mandarin, roasted almonds, capers, ginger, maple Dijonnaise	24 3oz 32 6oz
Grilled duck confit cheese, smoked gouda, maple caramelized onions, green salad	18	Bison tartare, pesto, parmesan, fried prosciutto, green onions, sun-dried tomato mayonnaise	24 3oz 32 6oz
Starter of the moment	PM*		
Mussels with cream, brie, bacon	18 1 lbs	Tartare of the moment	PM*
Homemade tempura shrimp, spicy mango chutney	19	Oyster, mignonette of the chef's choice	3 each
		Foie gras of the moment	24

PM* = Market Price

Plats Principaux

Mussels with cream, brie, bacon	28 2 lbs	Wagyu beef burger from l'Effet bœuf, maple caramelized onions, bacon, foie gras cutlet, truffle mayonnaise	35
Gnocchi, pancetta, shallots, cheese curds, button mushrooms, pepper cream	28	Flank steak, shallot butter	35
Creamy risotto, house-smoked chicken, corn, smoked paprika popcorn, parmesan cheese	29	Seared scallops, maple candied shallot purée, bacon cream sauce, pancetta chips, tagliatelle from Giovedi Pasta	45
Nagano pork tenderloin, curry rub and maple sugar, sweet potato garnished, maple and balsamic sauce	29	Butcher's Choice	PM*
Agnolotti stuffed with butternut squash from Giovedi Pasta, blue cheese cream and scotch, toasted walnuts, lemon zest	30	Surf'n'turf: grilled flank steak, oyster mushrooms sautéed in butter and parsley, butterfly shrimp from Argentina (3), garlic butter, gratin dauphinois	50
Today's arrival	PM*	CAB AAA beef tenderloin, Montreal spices, pepper sauce	55
Calf's liver, bacon	35	Joyal Butcher's 16 oz AAA Angus Rib, French Fries, Pepper Sauce	65

Desserts

Homemade crème brûlée of the moment	9
Chef's Brownies	9
French toast and soft ice cream	9
Dessert of the moment	PM*





TABLE D'HÔTE

For two people at \$145

Including a bottle of wine (RG: Canto de Casa BL : Pasqua Soave Mucchietto)

Entrées

Soup

Caesar salad

Onion soup au gratin with two cheeses

Grilled duck confit cheese, smoked gouda,
maple caramelized onions, green salad

Mussels with cream, brie, bacon
1 LBS

Plats Principaux

Flank steak, shallot butter

Gnocchi, pancetta, shallots, cheese curds,
button mushrooms, creamy pepper sauce

Seared salmon fillet with Sri racha hollandaise
sauce

Calf's liver, bacon

Beef picanha with chimichurri sauce

Filet mignon, Montreal spices, pepper sauce

Extra \$10

Choice of desserts and coffee



