

Entrée

Soup	6	Asparagus from the Besner-Pagé farm, prosciutto, Swiss cheese, lemon zest, almonds	20
Caesar salad	12		
Onion soup au gratin with two cheeses	14	Fresh burrata, strawberries, balsamic, pink pepper, mint	23
Shrimp salad, watermelon, cucumber, quinoa, arugula, feta cheese, green goddess dressing	18	Tuna tartare, green onions, lime mayonnaise, sugar, jalapenos, guacamole, cilantro	24 32 3oz 6oz
Sautéed snails, garlic butter, pastis, button mushrooms, cheddar au gratin	18	Beef tartare, sharp cheddar, pancetta, mayonnaise, Dijon mustard, chives, French shallots, Worcestershire sauce, garlic, tabasco	24 32 3oz 6oz
Starter of the moment	PM*		
Mussels, lemon, basil pesto, white wine, cream	18 1 lbs	Tartare of the moment	PM*
Scallop, strawberry, basil, lime, wakame seaweed crudo	20	Oyster, mignonette of the chef's choice	3 each
		Foie gras of the moment	24

PM* = Market Price

Repas Principaux

Mussels, lemon, basil pesto, white wine, cream	28 2lbs	Flank steak, shallot butter	35
Gnocchi, chicken, cream, basil pesto, sundried tomatoes, zucchini, pearl onions	28	Lamb shank braised in red wine, maple, rosemary, curried cauliflower purée	38
Linguine with wild mushrooms, truffle oil, light parmesan cream	30	Half-cooked tuna steak, iced with coffee, blueberry reduction and aniseed red wine	40
Capelacci stuffed with asparagus and ricotta from Giovedi Pasta, Louis d'Or cheese, parsley, lemon cream	30	Elk Sirloin, Celeriac Puree, Port Sauce and Cranberry	45
Risotto, duck leg confit, French and green shallots, cream of corn, smoked gouda	32	Butcher's Choice	PM*
Today's arrival	PM*	CAB AAA beef tenderloin, Montreal spices, pepper sauce	55
Calf's liver, bacon	35	Rib 16oz Sterling Silver AAA Dry Aged 45 Day, 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 : Soave Mucchetto)

Entrées

Soup

Caesar salad

Onion soup au gratin with two cheeses

Sautéed snails, garlic butter, pastis, button mushrooms, cheddar au gratin

Mussels, lemon, basil pesto, white wine, cream
1 LBS

Repas Principaux

Flank steak, shallot butter

Lamb shank braised in red wine, maple, rosemary, curried cauliflower purée

Seared salmon fillet, sesame caramel glaze, pineapple salsa, mint, lime

Calf's liver, bacon

Beef picanha with chimichurri sauce

Filet mignon, Montreal spices, pepper sauce

Extra \$10

Choice of desserts and coffee



