

Entrées

Soup	6	Octopus salad, potatoes, cucumbers, olives, crispy onions, romesco sauce	21
Caesar salad	12		
Onion soup au gratin with two cheeses	14	Burrata, grilled peaches, prosciutto, spicy honey	23
Arancini with smoked meat, pickles, honey mustard	17	Tuna tartare, shrimp, sundried tomatoes, capers, olives, guacamole, lemon sour cream	24 3oz32 6oz
Sashimi-style salmon, teriyaki sauce, quinoa, citrus zest	18	Beef tartare, bacon, pickled onions, grated aged cheddar, Meaux mustard, arugula, olive oil	24 3oz32 6oz
Starter of the moment	PM*		
Mussels with wheat beer, bacon, Swiss cheese, whole-grain mustard	18 1 lbs	Tartare of the moment	PM*
Crispy pork-kimchi dumplings, sesame-Thai sauce	19	Oyster, mignonette of the chef's choice	3 each
		Foie gras of the moment	24

PM* = Market Price

Main Courses

Wagyu beef burger, smoked gouda, bacon, caramelized onions, truffled mayonnaise, arugula	26	Calf's liver, bacon	35
Mussels with wheat beer, bacon, Swiss cheese, whole-grain mustard	28 2lbs	Flank steak, shallot butter	35
Gnocchi, duck confit, green peas, Louis d'Or cheese cream, green onions, onion rings	28	Seared scallops (4), lemon beurre blanc, broccoli gratin dauphinois, zucchini	40
Truffle sacchetti, maple demi-glace, bacon, cream, mushrooms, pecans, parmesan, chives	32	Venison osso buco, red wine sauce, gremolata, mashed potatoes	45
Spaghetti with squid ink, shrimp, merguez, arugula, roasted peppers, parsley, spicy tomato sauce with chipotle and cumin	34	Butcher's Choice	PM*
Today's arrival	PM*	CAB AAA beef tenderloin, Montreal spices, pepper sauce	55
Lobster risotto, creamy bisque, corn, pancetta, herb oil	34	Rib 16oz Sterling Silver AAA Dry Aged 45 Day, Fries, Pepper Sauce	65

Desserts

Homemade crème brûlée of the moment	9
Chef's Brownie	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: Cavit Pinot Noir BL : Attems Sauvignon Blanc)

Entrées

Main Courses

Soup

Flank steak, shallot butter

Caesar salad

Gnocchi, duck confit, green peas, Louis d'Or
cheese cream, green onions, onion rings

Onion soup au gratin with two cheeses

Calf's liver, bacon

Crispy pork-kimchi dumplings with sesame-Thai
sauce

Beef picanha with chimichurri sauce

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

Filet mignon, Montreal spices, pepper sauce
Extra \$10

Choice of desserts and coffee



