



Appetizers

Brussel sprout salad, homemade pancetta, 63° poached egg, parmigiano reggiano, roasted pumpkin seeds, caesar dressing	11
Baked oysters, soppressata, piperade, 14 arpents cheese sauce, chervil oil	14
Smoked cobia, compressed cucumbers and clementines, carrot and cumin coulis, fennel and edamame salad, sesame crisp	15
Canard du Village duck tartare, fried potato cylinder, shaved foie gras, mustard caviar, beet gel, red veined sorrel	16
Burrata, confit tomatoes, fresh herb salad, pine nuts, grilled country style bread	16

Main Dishes

Icelandic cod wrapped in speck ham, tomatoe, olive and dill tart, fennel and leek mousseline, clam and saffron sauce	26
Beef cheek braised with bison grass vodka, beech mushrooms, cavetelli rigati, grilled pearl onions, cured egg yolk	27
Cassoulet, <i>Kielbasa odesskie</i> , roasted half quail, seared foie gras, white truffle oil	28
Lamb shank braised in Gros Mollet beer, endive gratin, citrus and curry glazed carrots, apple and date chutney	30
Shrimp and octopus duo, caponata, cauliflower and parmesan purée, fried brussel sprouts, rapini pesto	32
Wild boar chop, eggplant terrine, roasted beets, squash and ginger purée, garam masala and grape demi glace	35

Bar Bites

Country style bread, smoked rosemary brown butter	3
Merkén dusted pork rinds, pickled egg, ranch dressing	4
Beef and pickle <i>Kroketten</i> , marinated red cabbage, horseradish dijonaise	6
Indonesian style chicken satay, peanut sauce	6
Salt cod fritters, <i>grüne sosse</i>	6

Charcuterie & Cheese

Platter of Quebec cheeses, house garnishes

Chef selection for 1 person	12
Chef selection for 2 people	20

Local and homemade charcuterie platter

For 1 person	12
For 2 people	20

Rustiek platter

15

Desserts

Apple and calvados parfait, foie gras dulce de leche, <i>speculaas</i> cookie and almond crumble	10
Butter tart, Sortilège flambéed meringue, maple candied bacon, glazed pecans	9
Warm dark chocolat and beet cake, raspberry balsamic gelato, white chocolate and rose petal sauce	9
Espresso pot de crème, baileys chantilly, cinnamon fritters, clementine marmelade	9

Chef Christopher Mulder
Sous-chef : Simon Beaudry