



# Rustiek

## Appetizers

Heirloom tomato salad, fresh herbs, farro, goat cheese croquettes, olive oil, roasted shallot vinegar	12
Organic salmon gravlax, puffed beet chips, quark, nectarine salsa, citra hops	14
Spicy beef tartare with pistachios, potatoe glass, fried pickles, pistou mayonnaise	15
Smoked Canard du Village duck breast, saskatoon berry jam, Labrador tea gel, La Sauvagine cheese, micro greens	16
Foie-gras parfait and rabbit rilette duo, carrot and ginger sorbet, sea buckthorn berries, spéculoos crumble	17

## Main Dishes

Sea bream filet à la plancha, crab brandade, sautéed green beans with chorizo and olives, feta cheese, romesco sauce	27
Guineau fowl duo; roasted breast and confied leg cappelletti, king eryngii, celeriac and nappa cabbage fricassée, roasted garlic and basil broth	28
Grilled venison flank steak, juniper scented parsnip purée, sautéed swiss chard, pear butter, nordic spices, preseved elderberries	29
Seared bison medallion, creamed leak, charred onion purée, roasted pearl onions, shallot crumble, poivrade sauce	34
Mangalica pork loin, kimchi roasted cauliflower, shanghai cabbage, shitaké mushrooms, gomasio, miso barbecue sauce	37

\*\* Chefs inspiration blind tasting dish  
Market price

\*\*No modifications

## Bar Bites

Jalapeño and potato sourdough bread, salted cultured butter	3
Rosemary and parmesan polenta fries, black garlic aioli	7
Pickled herring, apple and celeriac salad, hard boiled egg, pumpernickel bread	7
Dill pickled carrots, fermented hummus, smoked peppers, dill oil	7
Country style paté, La Violette gin jelly, lavender mustard	7

## 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

<u>Shortcake</u> ; Vanilla sponge cake, fresh strawberries, matcha tea meringue waffers, almond milk crème anglaise	9
<u>Café Liégeois</u> ; chilled espresso, Avril amaretto whipped cream, pizzelle, stout and chocolate ice cream	9
Rhubarb tart, cardamome custard, candied almonds, crystallized ginger	9
Frangelico and white chocolate cheesecake, hazelnut caramel crumble , raspberries, dulce de lèche	10

**Chef Christopher Mulder**  
**Sous-chef : Simon Beaudry**

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