



Appetizers

Boudin noir and fresh fig tart, goat cheese and fine herb mousse, apple and calvados espuma, fried shallots	15
Aromatic crusted salmon ``mi-cuit'', beet trilogy, grapefruit, lambs lettuce, horseradish cream, caraway crumble	16
Seared veal sweetbreads, charred pearl onions, sweet peas, nantaises carrots, mini oyster mushrooms, sorrel sauce	17
Foie gras and spice braised duck terrine, rumtopf, almond and cocoa nib granola, wild plum gel	18
Hay smoked burrata for 2, squash and apple mostarda, fruit ketchup, sunflower and flax seed bun	20

Main Dishes

Pork osso bucco from Alska farm, squash and sage risotto, peperonata, tuscan kale, pumpkin seed pesto	27
Seared duck breast from <i>Canard du Village</i> , duck and apricot fried cannelloni, carrot and pastis purée, roasted fennel, honey and pecan whipped ricotta	29
Pistachio crusted halibut, seafood and saffron minestrone, orecchiette, borlotti beans, pancetta, basil oil	32
Bison short ribs braised with espresso and Porter, turnip and horseradish mousseline, fermented red cabbage, wilted spinach	34
Chefs cut of local beef, sarladaises potatoes, button mushrooms, broccoli and hazelnut purée, black garlic dijonnaise	

Market Price

**Chefs inspiration blind tasting dish

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Bar Bites

Sourdough focaccia, tomato and olive oil jam	3
Fresh oysters, homemade hot sauce, IPA mignonette	3/Ea
Veal bitterballen, dill and capre aioli	7
Pickled pork tongue, gribiche sauce	7
Crab, olive and tarragon dip, taro chips	8

Charcuterie & Cheese

Quebec cheeses, homemade condiments	15
Local and homemade charcuteries	15
Charcuterie and cheese	22
**Rustiek platter	16

Desserts

Pear and maple ``tarte tatin'', cardamom crème fraîche, candied pumpkin seeds	9
Warm hazelnut brownie, cinnamon crunch ice cream, chocolate caramel sauce	9
Carrot cake, coconut icing, toasted marshmallow, brown butter crumble	9
Raspberry vanilla cheesecake, macadamia nuts, white chocolate and Baileys sauce	10

Chef Christopher Mulder
Sous-chef : Simon Beaudry

**No modifications