

## SNACKS TO SHARE

### Olives

peppers, garlic, herbes de Provence  
6

### Patate Douce

sweet potato fries, green onions,  
fleur de sel, house mayo  
9

### Nachos

mozzarella, olives, jalapenos, salsa, guacamole,  
green onions & sour cream  
23

### Planche

Québec cheeses & cold cuts,  
homemade garnishes  
29

## STARTERS

### Potage

soup of the day & garnishes  
7

### Tarte Fine

tomatoes, parmesan, aragula, pine nuts  
9

### Carpaccio

beets, chioga, orange supreme,  
walnuts, sorrel  
12

### Carottes

carrots, parsnips, mascarpone, lemon, ginger  
14

### Tataki

Waygu beef, onions, parmesan,  
black garlic and burnt onion mayo  
18

### Gravlax

salmon, sumac, Stadaconé gin, marinated fennel,  
boreal jelly, mujol eggs, maple  
22

### Pétoncles

scallops, corn, onion, chorizo and maple salsa  
23

Many of our dishes are offered in a low gluten version **on demand**. We can not guarantee the total absence of gluten. All dishes may contain **nuts, almonds and other allergens**.

# MAIN DISHES

## Fish n' Chips

cod, beer batter, tartar sauce, fries & coleslaw  
(two filets +6\$)  
22

## Gnocchi

cacio e pepe, butternut squash,  
roasted zucchini, parmesan, tomato confit  
24

## Mignon

pork tenderloin from Turlo farm, maple gastrique,  
sweet potato, truffle, rabiole, nantaise, cipollini  
26

## Tartare

AAA beef, aioli, almonds,  
wild mushrooms, marinated shimeji  
fries & salad  
29

## Mahi Mahi

linguine, garlic, lemon, champenoise sauce,  
roasted Brussels sprouts, tomato confit  
30

## Wagyu

Wagyu beef burger, black garlic and burnt onion mayo,  
caramelized onions, goat cheese, bacon, arugula  
31

## Canard

duck breast, trappeur sauce, scalloped potatoes,  
portobellos & roasted grapes  
32

## Risotto

scallops, shrimps, mussels, lobster bisque,  
parmesan, leek, lemon  
36

A children's menu is available, ask your server.



## DESSERTS

### Espresso Martini

black cherry amaretto liquor, Kamouraska vodka,  
espresso, Barista, maple  
13

### Tartelette

sea buckthorn from Ferme Poulin, whipped cream, maple  
12

### Poire

poached pear with spices, pistachios  
pear and white chocolate caramel  
10

### Café Chauffé

Coureur des bois, Barista, espresso,  
marshmallow, whipped cream  
10

## CAFES

Espresso / Allongé / Filtre  
3

Cappucino / Teas / Infusions  
4

Cafe Latte / Hot Chocolate  
(2% or oat milk)  
4.5

## NIGHTCAPS

### Lemon Amaretto

almond liquor, fresh lemon  
6

### Grand Marnier

orange flavored cognac on ice  
9

### Aberlour 12 years

Speyside, Scotland, single malt, complex and full-bodied  
13

