

Appetizers

Cherrey mozza Maciocia and duck gravlax	17.50 \$
Frito artichokes, hummus and spicy nuts	16.50 \$
Veal loin, grilled leeks and Island black garlic aioli	18.50 \$
Scallop and shrimps tartar, berries	19.00 \$
Home smoked salmon, peo foam, pickeld gherkins jelly	18.00 \$
Octopus Carpaccio, white beans, corn and chorizo	19.00 \$

**Seared Goulu duck foie gras, foie gras torchon or duet
Add 16.00\$ to the table d'hôte or 25.00\$ à la carte menu**

Soups ans salads

Soup of the day	7.50 \$
Cream salad	8.00 \$
Signature Gazpacho and compressed melon	10.00 \$
Ratatouille shell soup	10.50 \$

Make your own table d'hôte
Choose an appetizer, soup or salad
and a desert or cheese
Add 24.00\$ to your entree

Entrées

Fresh market fish	36.50 \$
Surf and Turf stuffed Nagano pork medallions, coral sauce	43.50 \$
Grilled AAA beef tenderloin, red wine butter	49.00 \$
Foyot sauce, milk-fed veal liver	42.00 \$
Lamb shank, apricot glaze	44.50 \$
Seafoods Tempura	50.00 \$
Salmon, glazed fennel and grapefruit sorbet	41.00 \$
Chef's suggestion	variable pricing

Cheese and Desserts

Fine cheese Quebec sélection

60 g portion

15.00 \$

Choco

Citrus-choco 36% entremet

Red fruit sorbet

Semi-sweet ganache 55%

13.50 \$

The Ambassador

Calvados crème brûlée

Sponge cake almond

Candied morello cherries



13.50 \$

Lemon velvet

Cheese-cake lemon

Crispy meringue

13.50 \$

Tiramisu

Mascarpone mousse

Coffee cookie

Expresso sauce

13.50 \$

Verde

Pistachio Ice cream bomb

Basil ceam

13.50 \$

Boissons

Coffee filter, tea, milk or infusion

3.00 \$

Cappuccino , double espresso

4.00 \$

Special coffee

13.50 \$