

Appetizers

Chicken liver mousse, gingerbread and Morello cherries	16.00 \$
Pistachio Feta cheese-cake	17.00 \$
Beef tartare mousquetaire sauce and mushroom tempura	18.00 \$
Salmon mousseline, celeriac white butter	18.00 \$
Pressed Albacore sushi, green apple and ginger	18.50 \$
Shrimp and lobster bisque Fricadelle	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 and salads

Soup of the day	7.50 \$
Aragula and parmesan salad	8.00 \$
Braised beef ravioli à la nage	10.00 \$
Pomodoro, Macciocia mozzarella and basil cream soup	10.50 \$

Make your own table d'hôte

Choose an appetizer, soup or salad
and a desert or cheese
Add 25.00\$ to your entree

Entrées

Fresh fish from the market	36.50 \$
Scallops and pressed Gaspor pork, hibiscus gravy	45.00 \$
Grilled AAA beef tenderloin, Elizabeth blue cheese	49.50 \$
Deer venison medallions, blackcurrant pepper sauce	48.00 \$
Goulu duck leg, smoked shallot vinaigrette	41.00 \$
Bercy calf sweetbreads and bacon crumble	50.00 \$
Cabernet butter and black chocolate salmon	42.50 \$
Chef's suggestion	variable pricing

Cheese and Desserts

Fine cheese Quebec sélection

60 g portion

15.00 \$

Guilty Choco

Black chocolate dome

Red fruit flowing heart

Yogurt ice cream

13.50 \$

Quino-coco

Coconut milk and quinoa crémeux

Glazed root vegetables

Maple syrup soya and pumpkin

13.50 \$

Mille-feuilles

Puff pastry discs

Sweet potato cream

Olive oil ice cream

13.50 \$

El Queso

Cheese tartlet

Cranberry compote

Boréale ice cream

13.50 \$

Crème brûlée

Ask for the choice of the day

13.50 \$

Boissons

Coffee filter, tea, milk or infusion

3.00 \$

Cappuccino , double espresso

4.00 \$

Special coffee

13.50 \$