

Appetizers

Gaspor pork loin, Wafu and Fresh seasoning	18.50 \$
Salmon carpaccio, raspberry and basil	18.00 \$
Grilled octopus, Panzanella and Romesco	19.00 \$
Goulu duck tartare, dried tomato and parmesan	18.00 \$
Moza Maciocia, vegetable Provençal Tian	17.00 \$
Homemade smoked trout, greek yogourt and glazed pickles	17.50 \$

**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 \$
Stawberries and endives salad	8.50 \$
Lime and chili Washington soup	10.00 \$
Fenouillère gaspacho and Gulf shrimps	10.50 \$

Make your own table d'hôte

Choose an appetizer, soup or salad
and a desert or cheese
Add 27.00\$ to your entree

Entrées

Fresh fish from the market	37.00 \$
Scallops and tiger prawns, orange and saffron	50.00 \$
AAA beef tenderloin, "Maître d'hôtel" mushroom butter	49.00 \$
Grilled tuna steak, meat glaze Ponzu	44.00 \$
Tzatziki sauce salmon, grapes and pistachios	41.50 \$
Veal chop, Elizabeth blue cheese sauce	48.00 \$
The fisherman's feast to share (only for two)	90.00 \$
Chef's suggestion	variable pricing

Cheese and Desserts

Fine cheese Quebec sélection

60 g portion

15.00 \$

Giant Macacao

Macaroon

Mara ganache, caramel

Seasonal fruits

13.50 \$

Naturoney shiver

Honey ice cream

Hibiscus coulis

Licorice sacristan

13.50 \$

Summery treat

Coconut milk panna cotta

Sesame nougatine

Black garlic pistou

13.50 \$

Choco-cake

White Chantilly cream

Syrup sea buckthorn

Pecans crackers

13.50 \$

Deconstructed pie

Lime and citrus cream

Buckweat shortbread

Meringue

13.50 \$

Boissons

Coffee filter, tea, milk or infusion

3.50 \$

Cappuccino , double espresso

4.50 \$

Special coffee

15.00 \$