

CREATE YOUR OWN TABLE D'HÔTE

Choose an appetizer, soup or salad, a dessert or cheese
add 34\$ to your entrée

APPETIZERS

- BRESAOLA** 20.
marinated and dried AAA beef tenderloin, artichoke
dip, lacto-fermented root vegetables
- AQUARELLE** 18.
beetroot tinted terrine and goat cheese,
persimmon-yuzu gel, pulsed praline pecans
- NO SMOKE WITHOUT FIRE** 19.
smoked salmon, dill leek,
caraway and mustard whipped cream
- VEAL TARTARE** 20.
veal tartare, tarragon vinaigrette, parmesan,
Kalamata caramel et orange emulsion
- MUSCLE** 21.
scallops mousseline, green Soubise, chive oil
and prosciutto chips
- UMAMI!** 22.
tempura Albacore tuna, black sesame mayo,
tonkatsu sauce
- SEARED DUCK FOIE GRAS** 26.
fennel seeds genoise, maple butter
and acidulated apple-fennel
*extra 11\$ for the table d'hôte

SOUPS AND SALAD

- SOUP OF THE DAY** 8.
- FRESH SALAD** 9.
- SEASONAL SOUP** 10.

ENTRÉES

CATCH OF THE DAY 46.
random fish of the market and
its fall-winter toppings

CHATEAUBRILLAND 56.
AAA beef tenderloin aged 40 days,
Wellington inspired compound butter

THE EQUILIBRATED 49.
pink salmon, maple-ginger scallops velouté
Gochujang udon noodles

SOFT-BOILED SPRING 48.
braised lamb shank, muhammara and
fregola sarda cooking juice

CARBONARA 55.
oreganata shrimps, creamy risotto and egg yolks

BISON 56.
bison flank, arugula chimichurri, rhubarb mostarda
and smoked grelots potatoes

THE APPLIED 57.
sweetbread deglazed with brown sugar vinegar,
grapes, pine nuts and capers

CHEF'S SUGGESTION PRIX DU MARCHÉ

AN EXTRA FOIE GRAS! 18.

CHILDREN'S MENU (12 years old and under)

SOUP AND BOLOGNESE LASAGNA 23.

HALF-PORTION HALF PRICE ON SELECTED ENTRÉES