

CREATE YOUR OWN TABLE D'HÔTE

Choose an appetizer, soup or salad, a dessert or cheese
add 35\$ to your entrée

APPETIZERS

- "POPPERS"** 22.
lamb tartare, goat cheese and merguez
stuffed mini peppers and baba ganoush
- CHE BELLO!** 23.
veal carpaccio, whipped burrata, garlic mayonnaise
and sherry wine jelly
- MEGA CRUDO** 21.
seared salmon, apple-parsnip puree,
remoulade and pomegranate vinaigrette
- SHADES OF GREY** 20.
homemade black pudding, creamy mushrooms,
buckwheat and charcoal textures
- POUTINE** 20.
jumbo potato fries topped with duck leg confit,
Mamirolle cheese and foie gras sauce
- SURF 'N' TURF** 22.
smoked calamari, flamed leeks,
egg yolk gravlax, almonds and poultry juice
- SEARED DUCK FOIE GRAS** 26.
with seasonal garnishes
* extra 11\$ for the table d'hôte

SOUPS AND SALAD

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

ENTRÉES

SEA SURPRISE	47.
catch of the day with a fall-winter inspiration	
STARBUCK	57.
beef tenderloin, garlic compound butter and parmesan crushed baby potatoes	
CRANBERRIES	49.
pink salmon, cranberry tangy emulsion and macerated mooseberries	
COWBOY CUT	46.
Nagano pork chop, chorizo-saffron juice and apricot marmalade	
THE HUNTER	58.
elk medallions, Chambertin sauce, roasted onions and pickled mushrooms	
AROMATIC TRIP	55.
pan-seared scallops, Vadouvan sauce and Persian rice	
NO KNIFE	50.
Cumberland braised beef cheek, gingered mustard caviar	
CHEF'S SUGGESTION	MARKET PRICE
AN EXTRA FOIE GRAS!	18.

CHILDREN'S MENU

(12 years old and under)

SOUP, BOLOGNESE LASAGNA, HOMEMADE ICE CREAM	27.
HALF-PORTION	HALF PRICE ON SELECTED ENTRÉES