

Signature cocktails

Little Lillet

Tequila, St-Germain, Lillet, agave syrup, lime juice

Cherry Martin*

Vodka, amaretto, cherry juice

Le Montreal Sour*

Canadian whisky, amaretto, orange liqueur, lemon juice,
maple syrup, Angostura bitters

Pink Velvet

Vodka, raspberry liqueur (Humble Framboise), lemon juice,
amaretto, strawberry purée

Golden Hour

Québec gin (Romeo's), red vermouth, Aperol,
cherry syrup, sparkling wine, Angostura orange bitters

Pisco Sour

Pisco, lime juice, simple syrup, Angostura bitters

Collins*

Tequila, soda, lime juice, orange Angostura bitters, simple syrup

Non-alcoholic Red Sangria

ONES sparkling red wine, orange juice,
white cranberry juice, elderflower syrup

**We offer mocktails with Noroi products (0.5% alcohol content)
and non-alcoholic syrups.*

Beer

Canned beer 473 ml

- 10.65 at 12 -

Non-alcoholic Drinks

Spring water

- 2.50 -

Mineral water

- 3.50 -

Mineral water 750 ml

- 6 -

Soft drinks, juice

- 3 -

Appetizers

Soup of the day

- 12 -

Grilled zucchini and artichoke salad*

Fuoco buffalo Mozzarella,
parsley pistou

- 16 -

Caesar-style lettuce**

Free-range bacon, cheese from Vallée Verte farm,
marinated white anchovies

- 18 -

Bluefin tuna tataki

Turmeric, cucumber,
ginger and lemon balm yogurt

- 23 -

AAA Angus beef tartare*

Zaatar mayonnaise, bulgur popcorn,
late-season-apple reduction

- 24 -

Grilled octopus**

Mashed sweet onions with smoked paprika,
chorizo potatoes by Les Cochons tout ronds

- 25 -

Gourmet game terrine with foie gras*

Spinach sprout salad,
Luciole vinegar radish, toast

- 26 -



Main courses

Niçoise-style stuffed vegetables*^(vegan)

Roasted tempeh, parsley pistou, lemon eggplant purée
- 32 -

Grilled Atlantic salmon*

Sweet & sour sauce with tomatoes and coriander seeds,
fresh unripened Le Pont Mousseau goat cheese
- 40 -

Plancha-grilled jumbo shrimp*

Almond, caper and parsley garnish,
roasted red bell pepper juice, fennel
- 42 -

AAA Angus beef tartare*

Zaatar mayonnaise, bulgur popcorn,
late-season-apple reduction
- 42 -

Braised bison rib ends

Candied garlic and maple glaze,
bison jus reduction, seasonal vegetables
- 49 -

Pan-fried scallops

Cream of bacon, sautéed celery and celeriac,
tomato jelly with lovage
- 50 -

Québec butter-roasted veal chop*

Polenta with Île-aux-Grues aged cheddar,
mushrooms, veal jus, béarnaise condiments
- 51 -

The little extra

- Oven-baked potato, fresh cream, *patatas bravas* sauce -12-
 - Fries -9- • Polenta fries -12-
- Mushrooms -14- • Seasonal vegetables -15- • Shrimps -15-



House bread : Bread string - 4 - Crusty roll and bread string - 6 -

Mixed grill

AAA Grilled Canadian flank steak

- 50 -

Grilled Canadian beef tenderloin

- 61 -

Pan-seared lamb chops*

- 70 -

Aged rib eye

- 81 -

Four meats are served with seasonal vegetables.

Served with your choice of one garnish and one sauce

Garnish : • Oven-baked potato, fresh cream, *patatas bravas* sauce
• Fries • Polenta fries

Sauce : • Pepper • Wild mushrooms • Bordelaise • Chimichurri

Dishes to share

Le Montréal-style paella d'orzo

Shrimp, grilled squid, mussels,
chorizo, poultry

- 80 -

Hot seafood platter

Lobster tails, grilled calamari, scallops, grilled octopus, jumbo shrimp,
garlic and parsley butter, lemon vinaigrette

- 150 -



House bread : Bread string - 4 - Crusty roll and bread string - 6 -

Sampling sizes

- **Heirloom Tomato Salad***

With jalapeno and cilantro salsa verde,
pan-fried Grillou halloumi from Fromagerie Nouvelle France, focaccia croutons
- 20 -

- **Green Bean Salad with Fresh Herbs***

Moutonnière sheep feta,
puréed candied red bell peppers with sherry vinegar
- 22 -

- **Salmon gravlax****

Atlantic Salmon marinated and caramelized with honey,
beet purée with za'atar, pine nuts, raw Chioggia beet, fried pita
- 22 -

- **Plancha-grilled jumbo shrimp***

Almond, caper and parsley garnish,
roasted red bell pepper juice, fennel
- 25 -

- **Pan-fried scallops***

Cream of bacon, sautéed celery and celeriac,
tomato jelly with lovage
- 26 -

- **Pan-seared foie gras from Le Canard Goulu***

Fruit purée, smoked pecan salt,
duck fat brioche
- 29 -

- **St. Lawrence Gulf Halibut cooked on the skin***

Corn variation, samphire, iodine poultry broth with ginger
- 34 -

- **Lamb chops***

Chimichurri sauce, polenta fries
- 40 -

- **Tasting Offer**
\$40 per person

Thursday through Saturday starting at 9 p.m., choose any two tasting plates
from our selection and enjoy them with a glass of wine.



House bread : Bread string - 4 - Crusty roll and bread string - 6 -

First Act menu

Three courses

- 60 -

Appetizers choose between:

Gazpacho Made with Tomatoes from Our Fields**

Compressed watermelon with basil, extra-virgin olive oil

Green Bean Salad with Fresh Herbs*

Moutonnière sheep feta, puréed candied red,
bell peppers with sherry vinegar

Featured dishes choose between:

St. Lawrence Gulf Halibut Cooked on the Skin**

Corn variation, samphire, iodine poultry broth with ginger

Kégo Cailles Farm Roasted Guinea Fowl Supreme*

Purée of the day, seasonal vegetables,
poultry jus flavoured with summer savory and Taggiasca olives

Chef's dessert

Soft Cookie*

Blackcurrant confit, blueberry mousse

Offered every day from 5 p.m. to 7 p.m.



Desserts

Vanilla crème brûlée*

Madeleines

Mille-feuille

Strawberry and rhubarb

Exotic fruit tart

Candied banana, mango,
passion fruit, mango ice cream

Crispy chocolate choux pastry

Chocolate cream, cocoa crisp,
mascarpone chantilly, pecan ice cream

Assortment of sorbets*

