

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 -



Sampling sizes

- **Salt-cooked red beet salad***

Dried cherries and blackcurrants, fresh herb buffalo ricotta
- 20 -

- **Oysters (6)***

- 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 farm***

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

- **Pan-seared catch of the day****

Roasted delicata squash, tender leeks with hazelnuts and cranberries,
parsley root, white ale poultry broth
- 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:

Silky sweet onion soup*

Alfred Le Fermier Grand Cru cheese, pancetta, chive oil

Salt-cooked red beet salad*

Dried cherries and blackcurrants, fresh herb buffalo ricotta

Featured dishes choose between:

Pan-seared catch of the day**

Roasted delicata squash, tender leeks with hazelnuts and cranberries,
parsley root, white ale poultry broth

Roasted duck breast*

Le Canard Goulu farm duck, white bean purée,
beans with porcini mushrooms and fresh herbs, spicy duck jus

Chef's dessert

The Montréal-Dubai

Pistachio Paris-Brest style dessert

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*

