# Signature cocktails

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

**Cherry Martini***
Vodka, amaretto, cherry juice

**Le Montreal Sour***
Canadian whisky, amaretto, orange liqueur, lemon juice,
maple syrup, Angostura bitters

**Winter Sun**
Québec vodka, Galliano, tropical juice,
lemon juice, ground pink peppercorn

**Northern Spice Trail**
Québec gin, Aperol, chai tea syrup, peach purée, soda

**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
- 3.50 -
Mineral water
- 3.50 -
Mineral water 750 ml
- 6 -
Soft drinks, juice
- 3 -

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

# Appetizers

**Soup of the day**
- 12 -

**Roasted cauliflower salad***
Arugula, Trinidad curry yogurt, apples, sunflower seeds
- 16 -

**Caesar-style lettuce****
Free-range bacon, cheese from Vallée Verte farm,
marinated white anchovies
- 18 -

**Gravlax-style salmon***
Braised leeks, crème fraîche, egg vinaigrette, fir powder
- 23 -

**AAA Angus beef tartare***
Zaatar mayonnaise, bulgur popcorn,
late-season-apple reduction
- 24 -

**Grilled Spanish octopus***
Warm carrots with fresh herbs, candied citrus
- 25 -

**Gourmet game terrine with foie gras****
Beetroot variation, haskap, purple mustard
- 26 -

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# Main courses

**Carrot en papillote****
Caramelized with carrot jus, chickpeas with olives,
vegan turmeric mayonnaise
- 32 -

**Seared local scallops**
Braised parsnip with cruciferous vegetable purée,
celery condiment, clementine beurre blanc
- 40 -

**Plancha-grilled jumbo shrimp**
Miso celeriac purée, with other celeriac
cooked with shiitake mushrooms and broccoli,
passion fruit and lemongrass sauce
- 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 -

**Grilled Atlantic salmon***
Silky truffle squash soup, caper,
sage and squash seed condiment, seasonal vegetables
- 50 -

**Québec butter-roasted veal chop***
Polenta with Île-aux-Grues aged cheddar,
mushrooms, veal jus, béarnaise condiments
- 51 -

## The little extra

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



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# 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 -

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# 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**
Miso celeriac purée, with other celeriac cooked with shiitake mushrooms
and broccoli, passion fruit and lemongrass sauce
- 25 -

**Seared local scallops**
Braised parsnip with cruciferous vegetable purée,
celery condiment, clementine beurre blanc
- 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.**

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# 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**
Whipped milk chocolate ganache,
passion fruit confit, cacao nibs

**Ladyfinger**
Almond tuile, coffee syrup,
mascarpone, butter-poached pear

**Traditional cannelé**
Rum and raisin ice cream,
crisp tuile, caramel

**Assortment of sorbets***

