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 -

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

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 -



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 -

*

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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 -

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
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*

