

Signature Cocktails

Little Lillet

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

Cherry Martini

Vodka, amaretto, cherry juice

Sake Sour

Sake, lemon juice, simple syrup, egg white

Northern Citrus

Romeo's gin, St-Germain, grapefruit juice, rosemary

Royal Maple

Whisky, maple syrup, lemon juice

Collins

Tequila, soda, lime juice, orange bitter, simple syrup

Beer

Canned beer 473 ml

- 7.50 at 11.50 -

Non-alcoholic Drinks

Spring water

- 2.50 -

Mineral water

- 3.50 -

Mineral water 750 ml

- 6 -

Soft drinks, juice

- 3 -

Home bread : bread string - 4 - bun and bread string - 6 -

Sampling Sizes

Endive Salad****

Blood orange vinaigrette, almond purée, chervil, buckwheat
- 18 -

Oysters (6)***

- 18 -

Plancha-grilled Jumbo Shrimp*

Romesco sauce, cauliflower purée, rosemary
- 20 -

Pan-fried Scallops*

Bok choy with shiitake mushrooms and ginger, naked oats,
Massawippi miso broth, Meyer lemon purée with long pepper
- 22 -

Nova Scotia Lobster*

Arancini-style, tomato and aioli concentrate
- 22 -

Strozzapretis with Porcini Mushroom Silky Soup

Pancetta, herbs, broccolini florets
- 22 -

Beef Tataki**

Purée d'épinards, radis daikon, wasabi et vinaigrette ponzu
- 25 -

Beef Shoulder Steak Braised for 24 hours*

Roasted La Gabrielle fingerling potatoes, ratatouille,
olives, red wine jus
- 29 -

Lamb Chops*

Chimichurri sauce, polenta fries
- 35 -

Available every day from 7 p.m.



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Appetizers

Roasted Carrot Salad

Zaatar labneh, cilantro, lemon confit
- 14 -

Caesar-style Lettuce***

Free-range bacon, cheese from Vallée Verte farm, marinated white anchovies
- 18 -

Grilled Octopus**

Chickpea purée, late-harvest apple balsamic
- 22 -

Confit and Roasted Pork Belly**

Clams with corn, lacto-fermented bell pepper iodine dressing
- 20 -

Beef Tenderloin Tartare**

Artichoke, marinated caper leaves, horseradish mayonnaise, *Parmigiano Reggiano*
- 24 -

Duck Terrine and Housemade Foie Gras***

Radish salad with Métis vinegar, Morello cherry marmalade
- 26 -

Main Courses

Catch of the Day*

White beans, celery root, laurel-infused broth
- 44 -

Grilled Atlantic Salmon*

Leeks with smoked bacon, seasonal vegetables
- 40 -

Plancha-grilled Jumbo Shrimp**

Romesco sauce, cauliflower purée, rosemary
- 41 -

Pan-fried Scallops*

Bok choy with shiitake mushrooms and ginger, naked oats,
Massawippi miso broth, Meyer lemon purée with long pepper
- 49 -

Québec Butter-roasted Veal Chop*

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

Marinated and Grilled Tofu****(vegan dish)

With green curry, seasonal vegetables, vegetable mayonnaise, lime, ginger
- 32 -

Braised Bison Rib Ends with Red Wine

Maple and sherry-caramelized root vegetables, cooking jus
- 49 -



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Signature Dishes

Beef Tenderloin Tartare**

Artichoke, marinated caper leaves, horseradish mayonnaise,
Parmigiano Reggiano, fries
- 42 -

Grilled Canadian Beef Tenderloin

Carrots and *cipollini* onions, shrimp and marrow topping,
beef jus with lobster oil
- 61 -

Pan-seared Lamb Chops*

Chimichurri, polenta fries, seasonal vegetables
- 70 -

Aged Rib Eye

Vegetables, oven-baked potato, fresh cream, bacon
- 81 -

Dishes to Share

Arctic Char Cooked on One Side*

Cauliflower grenobloise sauce, gorria pepper beurre blanc
- 82 -

Seafood Platter

Octopus, shrimp, scallop, calamari salad, lobster tail
- 150 -

Élevages Westmount Grilled Wagyu Beef*

Oven-baked potato, fresh cream, bacon
- 240 -

The little extras

- Fries - 12 - • Polenta Fries - 12 - • Mushrooms - 14 -
- Seasonal vegetables - 15 - • Pan-seared foie gras cutlet - 24 -

Desserts

Vanilla Crème Brûlée**

Madeleines
- 14 -

Mille-feuille

Citrus cream, lime caviar
- 14 -

Cheese Mousse Cannon

Speculoos crumble, Québec rum, haskap
- 14 -

Pan-fried Dacquoise

Black sesame glaze, chocolate sphere and crémeux
- 14 -



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First Act Menu

Three Courses - 60 -

Entrées

Choose between:

Celery root silky soup**

Chestnut shards, pumpkin seed oil

Endive Salad***

Blood orange vinaigrette, almond purée, chervil, buckwheat

Featured Dishes

Choose between:

Beef Shoulder Steak Braised for 24 hours*

Roasted La Gabrielle fingerling potatoes, ratatouille, olives, red wine jus

Strozzapretis with Porcini Mushroom Silky Soup

Pancetta, herbs, broccolini florets

Chef's Dessert

Chocolate mousse

Maple crèmeux, chewy pecan cookie, Sortilège reduction

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

