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, bitters

Basil Smash*
Gin, basil, lemon juice, simple syrup

Autumn Orchard
Calvados, orange liqueur, orange juice, maple syrup, bitters, cinnamon

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

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

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 -

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

Appetizers

Soup of the day
- 12 -

Beet salad*
La Bête-à-Séguin cheese mousse, almonds, fresh herbs
- 14 -

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

Confit and roasted pork belly*
Mashed squash, apples, chestnuts, cranberries
- 20 -

Grilled octopus**
Québec quinoa, radicchio and fennel, citrus
- 22 -

AAA Angus beef tartare
Chipotle mayonnaise, fried onions, smoked cheddar
aged two years from Prince Edward Island's Cows Creamery
- 24 -

Gourmet game terrine**
Arugula pistou, Northern hazelnuts, marinated mushrooms, toasted bread
- 26 -

Main courses

Cauliflower and fried tempeh**(vegan)
Mashed cauliflower with Massawippi miso, cashews, tahini vinaigrette
- 32 -

Grilled atlantic salmon*
Miso, sake and maple glaze, yuzu and ginger broth, seasonal vegetables
- 40 -

Plancha-grilled jumbo shrimp*
Roasted corn with candied tomatoes and green curry velouté
- 41 -

AAA Angus beef tartare
Chipotle mayonnaise, fried onions, smoked cheddar
aged two years from Prince Edward Island's Cows Creamery, fries
- 42 -

Seared scallops*
Candied celeriac and fennel with kumquat, pollen and shiso
- 49 -

Whisky-scented braised bison short ribs
Cooking jus glaze, seasonal vegetables
- 49 -

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

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,
a choice of garnish and a choice of sauce.

Choice of garnish :
- Fries • Polenta fries
- Baked potato, fresh cream, bacon

Choice of sauce :
- Pepper • Wild mushroom
- Bordelaise • Chimichurri

Dishes to share

Grilled Cornish poultry*
Roasted root vegetables with bacon and rosemary,
confit garlic chicken jus
-60 -

Hot seafood platter
Lobster tails, grilled calamari, scallops, grilled octopus, jumbo shrimp,
garlic and parsley butter, lemon vinaigrette
- 150 -

The little extra

• Fries - 9 - • Polenta frries - 12 - • Backed potato, fresh cream, bacon - 12 -
• Mushrooms - 14 - • Seasonal vegetables - 15 - • Shrimp - 15 -

*

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

Sampling sizes

Oysters (6)*
- 18 -

Torchon-style foie gras*
From Le Canard Goulu Farm, apple chutney, spiced quince fruit, grilled country-style bread
- 21 -

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

Royal Venison Carpaccio*
Saguenay deer, Jerusalem artichoke variation, fir, black garlic
- 25 -

Plancha-grilled jumbo shrimp*
Roasted corn with candied tomatoes and green curry velouté
- 25 -

Pan-fried scallops*
Candied celeriac and fennel with kumquat, pollen and shiso
- 26 -

Plancha-grilled daily catch*
Potatoes and parsnips with grilled shallots, onion juice flavoured with colombo spice
- 26 -

Pan-seared foie gras*
From Le Canard Goulu Farm, geneva apple purée, apple and pecan salt medle, brioche bread with duck fat
- 29 -

Lamb chops*
Chimichurri sauce, polenta fries
- 40 -

Available every day from 5 p.m.

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

First act menu

Three Courses - **60** -

Appetizers

Choose between:

Silky Button Mushroom Soup**

Hazelnut shards, fried chicken skin

Torchon-style foie gras**

From Le Canard Goulu Farm, apple chutney, spiced quince fruit, grilled country-style bread

Featured dishes

Choose between:

Plancha-grilled daily catch*

Potatoes and parsnips with grilled shallots, onion juice flavoured with colombo spice

Confit duck leg**

From Lac Brome, red cabbage braised in beer, *cipollini* onions, chestnuts, crabapple purée

Chef’s dessert

Tiramisu-style tartlet*

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

Desserts

Vanilla crème brûlée*
Madeleines

Napoleon
Valaisanne cream, caramel, milk jam emulsion

Moist almond cake and honey cream*
Lemon ganache, candied pistachio nuts, honey and thyme glaze

Dark chocolate cake*
Tart crème fraîche with lime, grilled morello,
blown buckwheat muesli

Assortment of sorbets*