

APPETIZERS TO SHARE

OYSTERS CITRUS
MIGNONETTE (GF)

4,00/ea

PARMESAN FRIES WITH TRUFFLE
MAYONNAISE (GF)

15

NACHOS WITH SALSA SAUCE (GF) (V)

Crispy chips and mildly spicy tomato salsa

19

QUEBEC CHEESE PLATTER
(FOR 2, 4 OR 6) (GF)

Le Cendrillon, Bleubry, Cendré de Lune, Cantonnier,
Sir Laurier, aged Caprano, nuts, and red grapes

30 – 60 – 90

CHARCUTERIE PLATTER
(FOR 2, 4 OR 6)

Mortadella, salami, prosciutto, calabrese sausage,
croutons, marinated vegetables, and whole grain mustard

30 – 60 – 90

CHARCUTERIE & QUEBEC CHEESE PLATTER
(FOR 2, 4 OR 6)

Variety of Quebec cheeses – Mortadella, salami,
prosciutto, calabrese sausage, croutons, nuts,
and red grapes

30 – 60 – 90

MAIN COURSE TO SHARE

MIXED GRILL (GF) 70 – 140 – 210
(FOR 2, 4 OR 6)

Grilled AAA Angus striploin, marinated chicken breast,
Mediterranean sausages, fries, and salad

EXTRAS

TRUFFLE MAYONNAISE SAUCE 5

FRIES – CRUNCHY VEGETABLES – MASHED POTATOES 7

(VE) Vegan (GF) Gluten-free (V) Vegetarian

Our prices do not include taxes or service charges. 15% gratuity charge will automatically be added for groups of eight people and more.

APPETIZERS

QUINOA SALAD (V) 19

Boston lettuce, quinoa, zucchini, cranberries, beans, and mint

CAESAR SALAD 20

Romaine lettuce, croutons, parmesan, crumbled pancetta, and anchovies

MEDITERRANEAN ROLLS (GF) 22

Shrimps with potatoes, garlic, and spicy tomato sauce

STAR SALAD (V) (GF) 23

Boston lettuce, cucumbers, tomatoes, radishes, fennel, and beets, with a lemon dressing

OCTOPUS CARPACCIO (GF) 29

Tomato salsa, fresh coriander, crunchy vegetables, and arugula

BURRATA AL POMODORO (GF) 29

Burrata al pomodoro, fresh tomatoes, fried basil and croutons

MAIN COURSES

SALMON TARTARE 3 oz - 6 oz (GF) 21 – 32

Homemade sour cream, cucumbers, potatoes, fresh herbs, and fried onions
*The 6oz tartare is served with fries and salad

ROASTED FLOWER (VE) 22

Marinated in turmeric, vegan sour cream, grilled pine nuts, and pumpkin seeds

7oz BEEF BURGER 34

Brioche bun, aged cheddar, tomatoes, pickles, bacon, paprika mayonnaise, fries, and salad

SALMON BURGER 34

Brioche bun, homemade grilled salmon patty, pickle salad, lime and smoked salmon burger sauce, fries, and salad

BRAISED BEEF CHEEKS (GF) 36

Potatoe purée and crunchy vegetables

GRILLED AAA MARINATED FLANK STEAK – 7oz (GF) 56

Fries and salad

LAMB CHOP (GF) 58

Potatoe purée, crunchy vegetables, and meat jus