

# Victor

CUISINE  
RÉGIONALE

## STARTERS

<b>SOUP OF THE MOMENT</b> WITH GARNISH	8\$
<b>FRESH SALAD OF THE MOMENT</b> TUNA TATAKI	16\$ +10\$
<b>CHEESE FONDUE</b> MENESTREL FROM ROUND TABLE, ONION CONFIT, HOMEMADE DUCK SMOKE MEAT + BREAD	21\$
<b>ATLANTIC SALMON TARTARE</b> FIR MUSTARD, ELDERBERRY CAPERS, GINGER, DIRTY DEVIL VODKA + HOMEMADE CHIPS	19\$
<b>BRAISED BEEF RAVIOLI</b> RED WINE MEAT SAUCE + PEARL ONIONS WITH TRUFFLE OIL	19\$
<b>LOBSTER RAVIOLI</b> VANILLA BISQUE + HONEY VERMOUTH	21\$

## FOIE GRAS

<b>PAN-SEARED HUDSON VALLEY</b> WAFFLE, BLACK DOUBLE BEER CARAMEL FROM LA DIABLE + SMOKED SALT	26\$
<b>ARANCINI IN A PORCINI CRUST</b> PEAR-VANILLA PURÉE + LABNEH WITH TRUFFLE OIL	24\$

## MAINS

<b>ATLANTIC SALMON FILLET</b> LEMONGRASS WITH WHITE BUTTER	46\$
<b>BEEF TENDERLOIN FROM MIRABEL</b> MOKED PEPPER MEAT GLAZE FROM KANEL*	57\$
<b>GRAIN-FED VEAL CHOP</b> WHISKY SAUCE FROM CÔTE DES SAINT DE MIRABEL, BLACK GARLIC MEAT JUS / TERRE DU 9*	65\$
<b>DUCK BREAST FROM HUDSON VALLEY</b> WILD GOURMET HASKAPS + PANACÉE GIN*	47\$
<b>HALF-HAM OF PIGLED FROM FERME GASPOR</b> MEAT GLAZE WITH ANICET HONEY AND TRUFFLE OIL*	34\$
<b>CONFIT GUINEA FOWL LEG</b> FOIE GRAS SAUCE + ICE CIDER*	43\$
<b>LOBSTER RAVIOLI</b> VANILLA BISQUE + HONEY VERMOUTH	44\$
<b>PASTA OF THE MOMENT</b> *SERVED WITH MARKET-SIDE ACCOMPANIMENTS	PM

## DESSERTS

<b>CRÈME BRÛLÉE OF THE MOMENT</b>	15\$
<b>TIRAMISU</b>	15\$