



Appetizers

Trésor du Large oysters and homemade mignonette 6 ou 12	18 / 36
Soup of the moment and its garnish	8
Pan fried fresh cheddar from Fromagerie du Pied-de-Vent, candied cherry tomatoes, fried shallot, spiced honey, Kalamata olives and toasted bread	16
Zucchini, apple, lemon, basil, dill, tomme des Demoiselles and diced croutons	14
Fish croquettes and tartar sauce	13
Couscous salad, smoked mackerel & smoked mussel from Fumoir d'Antan, green bean, celeriac, marinated beetroot, mint, parsley, sunflower seeds and lemon vinaigrette	15
Beef tartare, candied bacon, French pickle, gray shallot and homemade chips	17

Mains

Risotto, parmesan, chanterelle, green bean, almond, black garlic and Swiss chard	24
Homemade pasta, seal meatballs, tomato sauce with diced vegetables and parmesan	29
Scallop and whelk, cauliflower & celeriac purée, pickled cauliflower with lemongrass, polenta, green bean, corn and maple-soya-ginger reduction	30
Fried chicken burger, house pickle, lettuce and smoked paprika mayonnaise, served with house fries	21
Quebec pork loin, patisson, zucchini, sweet potato purée, carrot, nuts with honey and jus	28
Beef tartare, candied bacon, French pickle, gray shallot and parmesan, served with house fries	26

Sides

House fries	7
Green salad	7

Desserts

Homemade yogurt verrine, jam, pecans and coconut	8
Carrot cake, tonka cream, candied carrots and walnut	9
Dark chocolate mousse, sable, diced cake and berry jam	10

