



Appetizers

Soup of the day and its garnish	8
Pan-fried fresh cheddar from Fromagerie du Pied-de-Vent, confit tomato, Kalamata olive, fried shallot, basil and spiced honey	17
Indian-style roasted carrot salad, mint yogurt, Sultana grapes, crunchy chickpeas and green apple	16
Cheese arancinis and tomato sauce	15
Beef tartare, bacon confit, French pickle, capers, gray shallot, parmesan and croutons	19

Mains

Risotto, parmesan, tarragon, green peas, red beetroot, carrot leaves pesto and hazelnut	26
Homemade linguine, Magdalen's Island mussel, clam, cream and white wine sauce, diced vegetables, fried leek and black garlic <i>add scallop + 3\$/each</i>	29
Pork loin, Alex's lobster, bisque, baby potatoes, butternut squash purée, burnt broccoli and candied pearl onion	33
Stuffed Oka rabbit, rabbit ragout, lentils, celeriac served with creamy polenta, kale, cranberries and jus	32
Fried chicken burger, homemade pickle, lettuce and smoked paprika mayonnaise, served with homemade fries	25
Beef tartare, bacon confit, French pickle, capers, gray shallot, parmesan, served with homemade fries	29

Sides

Homemade fries & mayo	8
Green salad	7

Desserts

Dark chocolate mousse verrine, berry jam and chocolate cornflakes	9
Carrot cake, tonka cream, nuts and candied carrot	9

Please let us know if you have any allergies or food intolerances.