

· EVA ·

STARTERS

Trésors du Large oysters, homemade mignonette	6 ou 12	18/36
Soup of the day and its garnish		9
Asparagus salad, endive 2 ways, hazelnut, cumin labneh, burnt onion, green apple*		19
Seared ArtSenau fresh cheddar, homemade focaccia, cherry tomato, fried shallot, Kalamata olives tapenade, spiced honey, La Repousse basil		20
Magdalen's scallop & smoked halibut ceviche, celeriac remoulade, marinated carrot, pineapple, jalapeños, red pepper & sesame salsa, served with corn tacos		21
Cod accras, tartar sauce		17
Beef tartare, candied bacon, caper-pickle, gray shallot, parmesan, croutons		21

MAINS

Risotto with oyster mushroom and shiitake, parmesan, tarragon, Jerusalem artichoke, crème fraîche, candied squash, almond*		30
Royal sea bream, coral lentil, carrot, candied leek, sweet pea, coriander and cashew gremolata, coconut and green curry sauce*		34
Alex's lobster & pork loin, green pea puree, Gabrielle potato, asparagus, apple salsa, bisque & meat gravy		36
Fried chicken burger, lettuce, house pickles, smoked paprika mayo with house fries		27
Lamb raviolis, snail, Kalamata olive, fennel, broccoli, pine nuts, tomato lamb jus		35
Beef tartare, candied bacon, caper-pickle, gray shallot, parmesan, croutons with house fries		31

EXTRAS

Homemade fries and mayonnaise		8
Magdalen's scallop		4 each

DESSERTS

Qc strawberry & rhubarb feuilleté, white chocolate, oat crumble		12
Cinnamon brioche, dune pepper meringue, salted caramel		12
Brownie, thyme & cardamom cream, haskap jam, peanut & walnut powder*		12



*contains nuts