

· EVA ·

STARTERS

Trésors du Large oysters, homemade mignonette 6 ou 12	20/40
Soup of the day and its garnish	10
Qc asparagus & beets salad, labneh with cumin, pistachio-macadamia, honeyed Sultana dried grape, crispy phyllo, mint*	19
Salmon & cod accras, tartar sauce	18
Mackerel en escabèche, Jerusalem artichoke purée, tomato salsa, sumac, homemade focaccia, shallot, chips, nasturtium from La Repousse	20
Seal tataki, pickled cauliflower, beet puree, burnt onion, mayo, mini croutons, pine nuts	22
Beef tartare, confit bacon, caper-cornichon, gray shallots, parmesan, croutons	23

MAINS

Parmesan and tarragon risotto, sweet potato, crème fraîche, hazelnut, broccoli, rhubarb with olive oil*	31
Cod confit, cauliflower purée, leek, braised carrot, pickled daikon & Qc strawberry, herbs, soya & lime vinaigrette, peanuts*	36
Duo of pork loin and Alex's lobster, creamy polenta, green apple salsa, bisque jus, sautéed radish, green vegetables	40
Art Senau cheddar burger, tomato chutney, deep fried onion, lettuce, spicy honey, on brioche bun served with homemade fries	28
Gnocchi, lamb from Moutons du Large, homemade ricotta, confit celeriac, zucchini, spinach, garlic chips, puffed quinoa	37
Beef tartare, confit bacon, caper-cornichon, gray shallots, parmesan, croutons served with homemade fries	33

EXTRAS

Homemade fries and mayonnaise	9
Magdalen's scallop	4,50 each
Thick bacon	4

DESSERTS

Vacherin, meringue, coconut whipped cream, exotic sorbet, basil gel, mango	13
Chocolate mousse cake with homemade pecan praline, walnut*	14
Coffee crémeux, dune pepper biscuit & ice cream, raspberry	13



*contains nuts and/or peanuts