

• EVA •

STARTERS

Carlo's oysters, homemade mignonette, lemon 6 or 12
20/40

Soup of the day with garnish
10

Cucumber salad, compressed watermelon, coconut cream, mint, cilantro, pickled strawberries, pumpkin seeds, jalapeños, fried phyllo
19

Magdalen Island halibut ceviche, lime, corn, chorizo, peach, daikon, corn chips
21

Homemade focaccia, mackerel escabeche, heirloom tomato, sumac, Jerusalem artichoke purée and chips, iced shallot, nasturtium
20

Seal tataki, beetroot purée, burnt boiler onion, pickled cauliflower, mini garlic croutons, soya vinaigrette, pine nuts
24

Beef tartare, confit bacon, caper-cornichon, shallot, parmesan, croutons
24

EXTRAS

Thick bacon
4,25

Magdalen's scallop
4,75 / each

Homemade fries and mayonnaise
9



*contains nuts and/or peanuts

· EVA ·

MAINS

Risotto, parmesan, tarragon, zucchini, basil, red bell pepper purée, goat cheese,
buckwheat tuile

33

Olive oil-confit cod, cauliflower purée, pickled strawberry & daikon, peanut,
braised carrot, Brussels sprout, Asian vinaigrette*

37

Homemade spaghetti, Alex's lobster, creamy bisque, perfect egg, shiitake mushrooms,
chanterelle mushrooms, green beans, parmesan crisp

44

Fried chicken burger, smoked paprika mayo, lettuce, pickles
on a house-made brioche bun, served with fries

32

Homemade cavatelli, lamb from Moutons du Large, tomato sauce, Kalamata olive,
broccoli, gremolata*

41

Beef tartare, confit bacon, caper-cornichon, shallot, parmesan, croutons,
served with fries

37

DESSERTS

Chocolate and honeyberry tart, hibiscus ice cream, chocolate & dune pepper crumble

15

Soft ginger cake, salted caramel, compressed peach, candied ginger,
rum whipped cream

14

Maple semifreddo, poached apple, crumble tuile, whipped cream,
apple-rhubarb syrup, hazelnut*

14



*contains nuts and/or peanuts