

· 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, rice chips
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, confit 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

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MAINS

Risotto, parmesan, tarragon, zucchini, basil, red bell pepper purée, goat cheese,
buckwheat tuile
33

Pan-seared Magdalen's halibut, clams, diced potatoes, small vegetables,
spinach, chowder-style creamy corn
41

Fried chicken burger, smoked paprika mayo, lettuce, pickles
on a house-made brioche bun, served with fries
32

Homemade spaghetti, lamb from Moutons du Large, tomato sauce, Kalamata olive,
shiitake mushroom, broccoli, gremolata*
41

Duck breast, celeriac and cauliflower purée, green beans, Quebec corn,
meat jus, peach, apple and bacon chutney
39

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