



## TO SHARE

### **Cheeses From Quebec — 24**

Trio from the region

### **Classic Fries — 7**

Homemade spicy mayonnaise

### **Six Oysters — 26**

Mignonette, lemon

### **Artisanal Charcuterie — 23**

House Selection

### **Abénaki Poutine — 19**

Mushrooms, birch syrup,  
shredded braised beef cheek

## MAINS

### **Homemade Gnocchi — 28**

Squash, broccoli, spinach, squash beurre blanc, cheese

### **Duck Egg Casserole — 23**

Bacon, leeks, cream, cheese crumble,  
brioche, green salad

### **Catch Of The Day — 33**

Fregola Sarda, bells pepper, mussels,  
clams jus

### **Quebec Wagyu Burger — 29**

1 year aged Cheddar from Coaticook, lettuce, tomato,  
bacon, pickles, burger sauce

### **Burdog — 32**

Lamb sausage, Pretzel bun, lettuce, Sauerkraut,  
mayonnaise, mustard grain

### **Butterflied Cockerel— 32**

Rattes Potatoes, watercress, veal jus

## APPETIZERS

### **Endive Salad — 22**

Blue cheese, apples, pecans

### **Soup Of The Day — 15**

Croutons, sour cream

### **Declinaison of Cauliflower — 24**

Burrata, raw and fried cauliflower, kale, almond  
puree, pear

### **Beef Tartare— 28**

Mustard, egg yolk, capers, dill pickle, kale chips

## DESSERTS

### **Sugar Pie — 15**

Whipped cream, caramelized pecans,  
maple ice cream

### **Sweet Clover Puff Pastry Flan— 15**

Almond cream, sweet clover ice cream

### **Praline and Lemon Confit Éclair — 15**

Diplomate cream, lemon sorbet

*Please be aware that a 2% optional administrative fee  
will automatically be applied to your bill, exclusively  
designated as a tip for the kitchen staff.*