

MENU

TABLE D'HÔTE

of the moment

\$36

APPETIZER : Roasted Nantaise carrot soup, toasted almonds and olive oil yogurt

MAIN COURSE : Black pudding served with mashed potatoes with cheese curds, sweet and sour juice and mostarda

DESSERT : Chocolat Budino with sea salt caramel

TO SHARE

Cheese plate
3 cheeses 24 | 5 cheeses 36

Olives 6⁵⁰

APPETIZER

Bread and red butter	3
Roasted Nantaise carrot soup, toasted almonds and olive oil yogurt	7
Four cheese fondant	14
Curried Cauliflower Salad served with caper parsley, raisins and walnuts	16
Crispy snail skewer, egg meurette and bacon stew in Burgundy	16
Caesar-style beef tartar served with grilled sucrine	21

MAIN COURSE

Arctic char gravlax toast with a mixture of microgreens from the Île-d'Orléans	24
Black pudding served with mashed potatoes with cheese curds, sweet and sour juice and mostarda	24
Risotto-style forbidden rice, porcini duxelles with truffle puree, fresh goat's cheese cream	24
Grilled cheese with smoked meat with dill pickles, Zacharie Cloutier cheese and sauerkraut mayonnaise	26
Grilled octopus, confit Île-d'Orléans potatoes served with pickled red onions and hummus	28
Braised beef scoter with cinnamon served with brie cheese croquette, nantes carrots and mashed potatoes	33

DESSERT

Chocolat Budino with sea salt caramel	8
Autumn spice crème brûlée	9

CHILD MENU

Pasta and rosé sauce with candied tomatoes	10
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