

MENU  
TABLE D'HÔTE  
*maritime  
flavors*

**APPETIZER:** chicken and vegetable chowder with tarragon oil

**MAIN COURSE:** nordic shrimp roll with dill and lemon zest served with seasoned chips

**DESSERT:** lavender crème brûlée

\$37

Café  
Québecor  
par Laurent Godbout

## TO SHARE

### Cheese plate

3 cheeses **24** | 5 cheeses **36**

Olives **6<sup>50</sup>**

## APPETIZER

Toasted bread and compound butter

**4**

Chicken and vegetable chowder with tarragon oil

**7**

Cream salad with Saint-Laurent salt

**7<sup>50</sup>**

Heirloom tomato mousse, local prosciutto and microgreens

served with croutons (vegetarian option available)

**9**

Asparagus seasoned with buffalo ricotta from Buffalo Macioccia farms

accompanied by pistachios and herbs from Île d'Orléans

**14<sup>50</sup>**

Fine fish tart, buttermilk sauce with whitefish roe

**17**

## MAIN COURSE

Creamy orzo with spinach and olives

served with poultry polpettes with sage and cacio e pepe burrata

**18**

Roasted cauliflower, garlic cream

served with popped quinoa and homemade muhammara oil

**18**

Gemelli, pancetta, grilled garlic, oyster mushrooms, cream and basil

**18**

Pan-fried black pudding, potato darphin with red onions and Anicet honey pâté

served with spinach and oyster mushrooms

**20**

Nordic shrimp roll with dill and lemon zest

served with seasoned chips

**25**

Salmon tartare, smoked sour cream, straw potatoes, dill and capers

served with greens and herbs from Île d'Orléans

**26**

## DESSERTS

Lavender Crème brûlée

**9**

Chocolat Budino with sea salt caramel

**9**

## KIDS' MENU

Pasta and rosé sauce with candied tomatoes

**7**