



TO SHARE

Cheese plate

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

Olives **6⁵⁰**

APPETIZER

Toasted bread and compound butter

4

Chicken and vegetable chowder with tarragon oil

7

Cream salad with Saint-Laurent salt

7⁵⁰

Heirloom tomato mousse, local prosciutto and arugula microgreens
served with croutons (vegetarian option available)

9

Asparagus seasoned with buffalo ricotta from Buffalo Maciocia farms
accompanied by pistachios and herbs from Île d'Orléans

14⁵⁰

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