

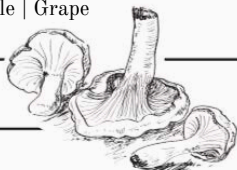


# LA TABLE HIVERNALE

SEASONAL MENU IN EVOLUTION

## APPETIZER

<b>OLIVES</b>	7
Mixture of varieties	
<b>HOMEMADE FOCACCIA</b>	7
Flavored butter	
<b>OYSTERS</b>	6/MP
Mignonette	12/MP
<b>HOUSE SMOKED DUCK</b>	16
Onion soubise   Roasted cipollini   Fried onion ringss	
<b>BEEF CARPACCIO</b>	16
Sweet onion   Crispy shallots   Shaving of local cheese	
<b>LOBSTER FRITTER</b>	16
Lobster bisque mayonnaise   Tarragon   Mujold caviar	
<b>FALAFELS</b>	14
Beetroot   Tzatziki   Marinated turnip	
<b>GOULU FARM FOIE GRAS*</b>	24
Verjus   Apple   Grape	



## MAIN COURSE

### MEET

<b>RUSTIQUE FARM BEEF*</b>	MP
Sides of the moment	
<b>RUSTIQUE FARM BEEF TARTAR</b>	38
Black garlic   Pickles   Yogurt	
<b>CONFIT LAMB SHANK*</b>	40
Squash   Rosemary   Tomato jam	
<b>RÂBBIT SADDLE &amp; U-10 SCALLOP</b>	38
Wild mustard   Roasted Cipollini   Purée	
<b>BLACK PUDDING</b>	32
Apple   Brussels sprouts   Rustique Farm lardons	
<b>FRIED CHICKEN BURGER</b>	30
Creamy coleslaw   Pickle   Spicy honey	

### FISH

<b>GRILLED OCTOPUS</b>	28
White beans   Spicy chorizo   Chimichurri	
<b>ROASTED SALMON FILET</b>	32
Arrancini   Leak   Camelina	
<b>SEARED SCALLOPS*</b>	42
Risotto   Limoncello   Spinach	

### VÉGÉTARIAN

<b>MUSHROOM RAVIOLI</b>	28
Tartufata   Candied tomatoes   Local cheese shavings	
<b>PLANT-BASED CREATION</b>	MP
Boreal terroir   Rooted   Aromatic	

## DESSERT

<b>ASSORTED MIGNARDISES</b>	12
Sweet treats by our pastry chef Clément!	
<b>THE SWEET ENIGMA</b>	14
Unexpected   Mysterious   Indulgent	

<b>MANGO PAVLOVA</b>	12
Mango   White chocolate   Mint	
<b>LYCHEE BALANCE</b>	14
Lychee   Grapefruit   Rose	

## SHARING BOARD FOR TWO

### APPETIZER TASTING BOARD

Cure meats | Local cheese |  
Onion confit | Pickles

26

### SEAFOOD BOARD

Discovery | Seasonal | Gourmet

36

### DELICACIES

U-10 Scallop 8  
Psn-fried foie gras 18  
Rustique Farm bacon 7

## TABLE D'HÔTE

Appetizer | Main course | Dessert  
\*Additional charges may apply

+25