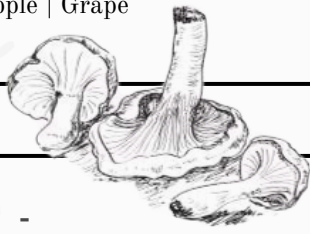




LA TABLE ÉVOLUTIVE
INSPIRED BY THE SEASONS

APPETIZER

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



SHARING BOARD FOR 2

APPETIZER TASTING BOARD

Cure meats | Local cheese |
Onion confit | Pickles

SEAFOOD BOARD

Discovery | Seasonal | Gourmet

DELICACIES

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

26

36

TABLE D'HÔTE

Appetizer | Main course | Dessert

*Additional charges may apply

+25

MAIN COURSE

- MEAT -

RUSTIQUE FARM BEEF	MP
Sides of the moment	
RUSTIQUE FARM BEEF TARTAR	38
Black garlic Pickles Yogurt	
DEER MEDALLION	40
seasonal side	
RÂBBIT SADDLE & U-10 SCALLOP	38
Wild mustard Roasted Cipollini Purée	
BLACK PUDDING	32
Apple Brussels sprouts Rustique Farm lardons	
FRIED CHICKEN BURGER	30
Creamy coleslaw Pickle Spicy honey	

- FISH -

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

- VEGETARIAN -

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