

HOT APPETIZERS

SOUP OF THE DAY

8

ONION SOUP

12

Flavoured with Mille-Îles blond beer, and gratinée with ménestrel cheese from Fromagiers de la table ronde & mozzarella cheese from Fromagerie Roy.

TACOS AU JUS

14

Corn tortilla, Rendez-vous cochon pork braised mexican-style, charred jalapeño & pineapple salsa, mozzarella cheese, and lime & cilantro mayonnaise

FRIED MUSHROOM

18

Fried lion's mane mushroom from Champimignons, house-made buffalo sauce, pickle remoulade, and ranch sauce

FRIED CALAMARI

18

Spicy paprika mayonnaise

OCTOPUS

26

Mexican-style corn salad, tomatillo salsa verde, julienne of cajun spiced potatoes, and carrot, ginger & miso hummus

TO SHARE

ARTISANS' PLATTER

36

Local cheeses, Gulo Gulo artisanal charcuterie, and bread from La Shop à Pain

GOURMET PLATTER

98

Homemade sausages, duck drumsticks, guinea fowl legs, 8oz flank steak, pepper sauce, cheese curd & leek smashed potatoes, and seasonal vegetables

COLD APPETIZERS

GREEN SALAD

11

Lettuce mix, apple vinaigrette, marinated cantaloupe, cucumber, radishes, and garlic croutons

LITTLE GEM LETTUCE CAESAR SALAD

14

House-made caesar vinaigrette, fried pork flank, parmesan, and garlic croutons

TUNA TATAKI

19

Chili oil, marinated Shimeji mushroom, edamame purée, honeyberry aioli, and sunchoke chips

BEET SALAD

18

Paillot de chèvre cheese, bacon crumble, sweet & salty nuts, and maple-dijon emulsion

CEVICHE

18

Catch of the day, watermelon & cucumber juice, marinated jalapeños, cilantro, red onions, Le Fermier cheese from Fromagerie de la Suisse Normande, and tortilla chips

CHEF'S INSPIRATION

Allow yourself to be surprised

— ask your server

MAINS

POUTINE

15

Poutine sauce infused with thyme

extra of duck, braised pork, or sausage 6\$

DUCK BREAST

42

Rosemary & parsnip pureée, roasted carrots & asparagus, locally grown honeyberry sauce, and potato chips

HOMEMADE SAUSAGES

28

Fromagerie Roy cheese curd & leek smashed potatoes, seasonal vegetables, and homemade beer mustard

— ask your server

DECONSTRUCTED RAVIOLI

27

Fresh pasta, wild mushrooms from Champimignons, pulled duck confit, cream sauce, and truffle oil

GUINEA FOWL LEGS

44

Confit in duck fat, "all dressed" potato salad, tuile of ménestrel cheese from Fromagiers de la table ronde, and sautéed green beans

SALMON

36

Carrot, ginger & miso hummus, sautéed green beans, roasted chickpeas flavoured with gochujang, citrus yogurt, sautéed mushrooms, and chili oil

FISH & CHIPS

24

Haddock fried in a Mille-Îles blonde beer batter, tartar sauce, and served with fries

CHEF'S CHOICE

PRICE OF THE MOMENT

Based on market availability

100% GALLOWAY BEEF BURGER

25

Grass-fed beef from Mon beau bon boeuf, brioche bun from La mie du levain, bacon jam, Louis d'or cheese, and smoked paprika mayonnaise

8 OZ FLANK STEAK

PRICE OF THE MOMENT

Seasonal vegetables, house fries, and pepper sauce

SURF & TURF

PRICE OF THE MOMENT

Catch of the day, seasonal vegetables, red wine sauce, and Fromagerie Roy cheese curd & leek smashed potatoes

FRESH & RAW

SALMON TARTARE

18/36

Gravlax & raw salmon, avocado, dill & horseradish mayonnaise, cucumber, fennel confit, and cajun spiced tortilla chips

BEEF TARTARE

18/36

Roasted pepper & saffron rouille sauce, green olives, chorizo, Fumerolle Smoked Cheese from Fromagerie Amafaçon, and bread crisps

TARTARE DUO

38

Served with cajun spiced tortilla chips and bread crisps

BUFFARELLA

26

Fuoco buffalo mozzarella, onion & chive bread, tomatoes macerated with balsamic vinegar, seasonal gel, corn salad, and fresh basil

SALMON GRAVLAX

27

Toasted brioche bread from La Shop à Pain, homemade ricotta whipped with herbs, marinated fennel salad, minced red onions, orange supremes, and crushed sugared pecans