

ENTRÉES

Appetizers



Bloody César



13\$

Soupe du jour soup of the day

6\$

Tartare végété Vegetarian tartare

Betteraves jaunes et rouges, pistaches, échalottes, chèvre et miel
Yellow and red beats, pistachios, shallots, goat cheese and honey

12\$

Tartare de saumon entrée - starter 12\$ repas - meal 24\$

Concombre, avocat, citron, mayonnaise au wasabi, chips de riz soufflé
Cucumber, avocado, lemon, wasabi mayonnaise and rice crackers

Tartare de boeuf entrée - starter 12\$ repas - meal 24\$

Cornichons, échalottes, câpres, tabasco, jaune d'oeuf, chips
Pickles, shallots, capers, tabasco and an egg yolk, homemade chips

Poké de thon Tuna Poke 15\$

Poires asiatiques, chips de taro, vinaigrette sésame
Asian pears, taro chips and a sesame vinaigrette

TAPAS 3 choix pour 15\$ servit avec Foccaccia

Choice of 3 items below with Focaccia bread

Hummus - Babaganoush - Tapas du moment - Bruschetta

Humus, Baba Ganoush, Tapas chef's special, Bruschetta

Olive et Lupini - Bocconcini Chimichurri

Olive et Lupini, Bocconcini with chimichurri sauce

Edamame & Shishito - Chips mélangées - Frites

Edamame & shishito peppers, Mixed chips, Fries



Carpaccio de boeuf Beef Carpaccio	12\$
Crème fraîche à la truffe, câpres frites, échalottes frite Fresh truffle cream, fried capers and fried shallots	
Pétoncles poêlés Pan-Fried Scallops	14\$
Flanc de porc, crème de noix de cajou, sirop d'érable Pork belly, cashew nut cream and maple syrup	
Salade César grillée Grilled Cesar salad	10\$
Parmesan, lardons, câpres, croutons, fromage tortillon Parmesan cheese, diced bacon, capers and tortillon cheese	
Soupe à l'oignon Onion soup	9\$
Bière noire, fromage gratiné Dark beer and grated cheese	
Foie gras torchon fumé	14\$
Pain brioché, cresson, radis, érable Watercress, radishes, maple syrup and brioche bread	
Pogo maison Homemade sausage Pogo	9\$
Saucisse style Allemande, sarrasin, salade de chou nappa, sauce curry wurst German style sausage coated with a buckwheat batter, napa cabbage salad and a curry wurst sauce	
Chèvre chaud Warm Goat Cheese	11\$
Plateau de fromages et charcuteries charcuterie and cheese plate	7.50/pers.

APÉRITIFS

Dubonnet, Ricard...	8\$
Bloody César <small>Bloody Cesar</small>	8\$
Gin / Vodka / Rhum... <small>Hard liquor Gin, Vodka, Rhum</small>	8\$
Alcool Premium <small>Premium liquors Grey Goose, Bombay Sapphire etc.</small>	10\$
Cocktails: Sex on the beach, Mojito...	9\$
Martini: Dry, Litchi, Melon...	9\$
Kir Royal <small>Kir Royal</small>	10\$
Sangria blanche / rouge <small>white / red</small>	9\$
Breuvages non-alcoolisés <small>non alcoholic beverages</small>	
Liqueurs, jus <small>Juices and soft drinks</small>	2.50\$
Eau pétillante <small>sparkling water</small> petit <small>small</small> 3\$ grand <small>big</small>	7\$
Boissons non alcoolisées <small>non alcoholic cocktails</small>	4\$


BIÈRES Beers

EN FÛT on tap 20 oz

BOUTEILLE Bottled beer

Coors	7\$	Coors Light	5.50\$
Belgian	8\$	Heineken	7\$
Rickard's Red	8\$	Moretti	7\$
Darker IP	8\$	Sol	7\$
		Coors Banquet	7\$
		Murphy	8.50\$
		Sans alcool	5\$

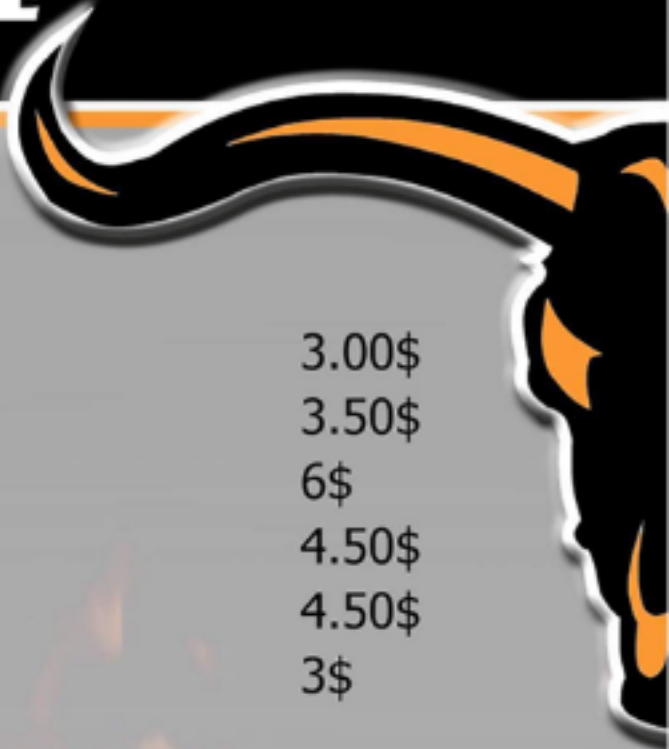
DIGESTIFS



Bailey's, Tia Maria, Crème de menthe...	8\$
Grand Marnier, Liqueureux...	10\$
Cognac	12\$
Porto <small>Port</small>	8\$
Porto Premium <small>Premium Port</small>	10\$
Cafés spéciaux <small>Specialty coffee</small>	1 alcool alcohol 8\$
	2 alcools alcohol 10\$
	3 alcools alcohol 12\$
Shooters	6\$
Hot Shots	9\$

THÉ / CAFÉ

Tea/coffee



Thé / café / infusion	Tea / coffee / herbal tea	3.00\$
Espresso	Espresso	3.50\$
Double Espresso	Double Espresso	6\$
Cappuccino	Cappuccino	4.50\$
Latté	Latte	4.50\$
Décaféiné	Decaffeinated coffee	3\$

DESSERTS



Desserts du jour	Daily desserts	6\$
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ASSIETTES

Main Course

Risotto végété (Vegetarian Risotto)

Infusé aux betteraves, pois, parmesan, chèvre, garni avec haloumi grillé
Infused with beets, peas, parmesan and goat cheese topped with grilled haloumi cheese

22\$

Petit poulet de cornouailles (Cornish Hen)

Poulet entier, salade de chou, boursin, jus de volaille
Served with napa cabbage salad and a boursin cheese and poultry jus

27\$

Saumon poêlé (Pan fried Salmon)

Salade de patates tièdes, lardons, tomates, roquette, olives
Served with a warm potato salad, diced bacon, tomatoes, arugula and olives

24\$

Pétoncles du moment (Scallops plate)

42\$

Steak de thon (Tuna steak)

Sauce Romesco aux pistaches, quinoa noir, légumes du moment
In a pistachio romesco sauce, served with black quinoa and market vegetables

32\$

Côtelette de porc érable et chipotlé (Chipotle maple Pork chop)

Pomme, maïs, bok choy, polenta frite, cheddar
Served with corn, bok choy, apple, fried polenta and cheddar

26\$

Magret de canard à la Jerk (Honey Jerk Duck breast)

Purée de courge, chips de panais, shishito, miel, légumes du moment
Served with squash puree, market vegetables, parsnip chips and pan-fried shishito pepper

30\$

Steak frite (Steak and fries)

Bavette 7 oz, chimichurri
7 oz bavette steak with a chimichurri sauce

24\$

Filet mignon flambé au scotch

Steak 8 oz, purée de pomme de terre, demi-glace, légumes du moment
8 oz filet mignon flambé with scotch and topped with a demi-glace sauce, mashed potatoes and market vegetables

42\$

Carré d'agneau au romarin (Rosemary Rack of lamb)

Spätzel, gelée de menthe, légumes du moment
Served with spaetzle, mint jelly and market vegetables

45\$

À COTÉS Add to your meal

Tranche de foie gras torchon	Slice of foie gras torchon	8\$
Brochette de crevettes (4)	Shrimps brochette	8\$
Pétoncle - chacun	scallop - each	6\$
Risotto	Risotto	7\$