



Menu

Restaurant Calvi

2940 Avenue Pierre-Péladeau, Laval, QC H7T 3B3 | (450) 680-1656

Entrées revisitées / Revisited Starters

Gravlax de saumon frais façon Calvi/Fresh salmon gravlax, Calvi Style 20,00 \$

Thinly sliced fresh salmon gravlax, cured and topped with chives, a crunchy garnish, and a radish slice.

Pieuvre grillée à l'espagnole / Spanish Grilled Octopus 30,00 \$

Poivrons, oignons. / Peppers, onions.

Crevettes géantes grillées façon Mykonos/Mykonos style grilled shrimps 34,00 \$

Succulent shrimps, grilled to perfection in a Mykonos-inspired style.

Entrées

Pieuvre grillée à l'espagnole / Spanish Grilled Octopus 30,00 \$

Poivrons, oignons. / Peppers, onions.

Gravlax de saumon frais façon Calvi/Fresh salmon gravlax, Calvi Style 20,00 \$

Thinly sliced fresh salmon gravlax, cured and topped with chives, a crunchy garnish, and a radish slice.

Cocktail de crevettes géantes (3)/Giant shrimp cocktail (3) 34,00 \$

Fresh giant shrimp served chilled.

Petite salade César classique/Small Caesar salad 13,00 \$

Crunchy romaine lettuce, croutons, and parmesan cheese in a classic Caesar dressing.

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Crevettes géantes grillées façon Mykonos/Mykonos style grilled shrimps 34,00 \$
Succulent shrimps, grilled to perfection in a Mykonos-inspired style.

Petite salade paysanne Mykonos /Small Mykonos salad 17,00 \$
Small Greek-style salad with Mediterranean flavors, inspired by Mykonos.

Velouté de champignons / Cream of mushroom 13,00 \$
Rich and creamy soup made with mushrooms.

Potage / Soup

Velouté de champignons / Cream of Mushroom 13,00 \$
Rich and creamy soup made with mushrooms.

Soupe minestrone/Minestrone soup 13,00 \$
Hearty Italian-inspired soup made with vegetables and beans.

Plats principaux

Scallopini de veau de lait aux champignons/ Milk-Fed Veal Scallopini with mushrooms 40,00 \$
Réduction de vin blanc, champignons, et crème. / Reduction of white wine, mushrooms, and cream.

Tartare de bœuf wagyu (6oz) et frites maison / Wagyu Beef Tartar (6oz) And House Fries 42,00 \$
6oz Wagyu beef tartare, delicately seasoned and served with house fries.

Fettuccine aux crevettes et chorizo a la portugaise/Fettuccine with shrimps and chorizo 31,00 \$
Shrimps and chorizo in a flavorful linguini dish.

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Pavé de saumon frais grillé/Fresh grilled salmon

37,00 \$

Fresh salmon, grilled to a moist, flaky finish.

Contrefilet de boeuf (12oz), pommes de terre et légumes du jour/Grilled striploin (12oz) potatoes

56,00 \$

Tender grilled striploin served with potatoes and vegetables of the day.

Salade / Salad

Petite salade César classique/Small Caesar salad

13,00 \$

Crunchy romaine lettuce, croutons, and parmesan cheese in a classic Caesar dressing.

Bouquet de feuilles vertes et vinaigrette italienne/Mixed green salad, italian dressing

9,75 \$

Fresh mixed greens tossed with Italian dressing.

Petite salade paysanne Mykonos /Small Mykonos salad

17,00 \$

Small Greek-style salad with Mediterranean flavors, inspired by Mykonos.

Desserts

Gâteau chocolat noir trois façons / Homemade triple flavored chocolate cake

13,25 \$

Rich, velvety chocolate cake with three distinct flavours.

Gâteau praliné/ Hazelnut cake

12,00 \$

Moist hazelnut cake with a rich, nutty flavour.

Crème caramel, marmelade d'orange et amandes rôties/ Crème caramel, orange marmalade and

9,25 \$

Rich caramel cream, orange marmalade, and crunchy roasted almonds.

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Poissons, fruits de mer, et viandes / Fish, Seafood, and Meats

Tartare de saumon frais façon Calvi (6oz)/ Calvi-Style Fresh Salmon Tartar (6oz) ~~42,00 \$~~ 36,00 \$

Calvi-style fresh salmon tartare, 6oz, finely diced with red onion and herbs.

Tartare de bouf wagyu (6oz) et frites maison / Wagyu Beef Tartar (6oz) And House ~~42,00 \$~~ 40,00 \$

6oz Wagyu beef tartare, delicately seasoned and served with house fries.

Scallopini de veau de lait aux champignons/ Milk-Fed Veal Scallopini with mushroom ~~40,00 \$~~ 40,00 \$

Réduction de vin blanc, champignons, et crème. / Reduction of white wine, mushrooms, and cream.

Osso bucco de porcelet du Québec et gnocchis à la crème /Pork osso bucco with ~~42,00 \$~~ 42,00 \$ creamy gno

Tender pork shank served with creamy gnocchi.

Jarret d'agneau braisé 6h /Braised lamb shank (6h) 41,00 \$

sauté de petits pois, maïs, haricots blancs, champignons sauvages et pois chiches / sautéed small peas, corn, white beans, wild mushrooms and chick peas

Nos crevettes Santorini /Santorini shrimps 44,00 \$

et jardinière de légumes au fromage feta et ouzo/sautéed shrimps, olive oil, shallots, fresh tomatoes, black olives, feta, oregano and ouzo

Pavé de bar chilien frais, risotto aux d'épinards /Fresh Chilean sea bass, spinach ~~53,00 \$~~ 53,00 \$

sauce aux crustacés et safran/shellfish and saffron sauce

Contrefilet de boeuf (12oz), pommes de terre et légumes du jour/Grilled striploin ~~56,00 \$~~ 56,00 \$ potato

Tender grilled striploin served with potatoes and vegetables of the day.

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Suprême de poulet et son manchon, sauce chasseur/Chicken supreme, Hunter's sauce ~~32,00 \$~~

Tender chicken breast served with a rich Hunter's sauce.

Filet mignon (8oz) sauce bordelaise/Filet mignon (8oz) bordelaise sauce ~~58,00 \$~~

Tender filet mignon served with rich bordelaise sauce.

Pavé de saumon frais grillé/Fresh grilled salmon ~~37,00 \$~~

Fresh salmon, grilled to a moist, flaky finish.

Pâtes / Pasta

Ravioli maison à la Burrata / Home made ravioli stuffed with Burrata ~~31,00 \$~~

tomate fraiche basilic et noix de pin/topped with bruschetta and pine nuts

Napoléon de légumes grillés/Napoleon of grilled vegetables ~~11,00 \$~~

Grilled vegetables layered in a harmonious composition.

Fettuccine aux crevettes et chorizo a la portugaise/Fettuccine with shrimps and chorizo ~~31,00 \$~~

Shrimps and chorizo in a flavorful linguini dish.

Spaghetti maison à la bolognaise/Spaghetti Bolognese ~~23,00 \$~~

Tender spaghetti tossed in a rich meat sauce.

Penne au poulet avec prosciutto et pesto /Penne with chicken, prosciutto and pesto ~~23,00 \$~~

poivrons, oignons, chorizo, olives vertes/peppers, onions, chorizo, green olives

Repas végétalien / Vegan Meal

Pâtes primavera / Primavera Pasta

20,50 \$

Spring-inspired pasta dish loaded with fresh vegetables.
