

LUNCH MENU

Starter and main course, starting at \$24

STARTERS

Soup of the day
chef's choice of garnish

Small green
and vinaigrette of the moment

Tartiflette Sarladaise
Wild boar lardons, Gruyère, Yukon potatoes,
shallot cream, fried onions
(+7)

Breaded Shrimp Crumbles
Fried Brussels sprouts, caraway
and maple vinaigrette
(+8)

Braised Leeks
Herb butter, kale pesto, egg yolk candy
(+5)

MAIN COURSES

Risotto
Wild boar, tomato cream, fresh coriander,
lime emulsion, candied grape tomatoes

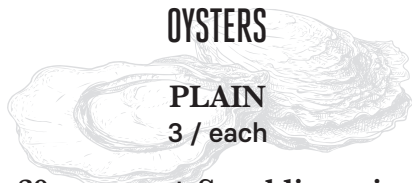
Linguine with Leg of Lamb
Creamed meat juice with rosemary,
Oka cheese, kale, green onions

Confit Sweetbreads
Dijon and Meaux mustard sauce,
Paris mushrooms, Niçoise,
bell pepper vinaigrette

Torched Mackerel
Cucumber gazpacho, fresh cream,
marinated daikon, nori, spring onion salad,
house cold-smoked salmon, and dill

– Regular coffee or tea, included –

OYSTERS



PLAIN
3 / each

30 oysters + Sparkling wine
Chef's choice +
1 bottle of bubbly (private import)
120

The Classics

STARTERS

Iceberg lettuce
Garlic confit emulsion, fried prosciutto,
croutons, parmesan, green apple
14

Fried calamari
Red cabbage, mayonnaise with jerk spices,
pineapple chutney, curried cashews
16

TARTARES

Salmon tartare
Radish melon, cucumber and seaweed relish,
smoked sour cream, sesame
Starter / 18 – Main / 34 (with fries or small green salad)

Beef tartare
Mushroom rémoulade, black garlic emulsion,
gruyère, mustard seeds
Starter / 18 – Main / 34 (with fries or small green salad)

MAIN COURSES

Fish and chips
Atlantic cod, Lionel beer batter,
creamy coleslaw, gribiche sauce
24

Ricotta ravioli
Shredded duck confit, pan-fried mushrooms,
creamy veal stock, parmesan, white truffle oil
32

Flat iron steak
Seasonal vegetables, classic bordelaise sauce,
steak spice straw potatoes
33
Shrimp +8

Onion soup burger
Quebec ground beef, gruyère cheese,
dark beer-braised caramelized onions, marinated
and fried onions, Montreal steak spice mayonnaise
(with fries or small green salad)
24

TOMAHAWK AGED BEEF

Bordelaise sauce, seasonal vegetables,
parmesan truffle fries
PM

PLATTERS

Charcuteries
single – 22 double – 42

Fromages
single – 22 double – 42

DUO
**Charcuterie
& cheese**
42

Extra foie gras
12