

Essence

ENTRÉES

Soup of the day		7\$
Green salad		8\$
Snails with garlic butter (x6)		10\$
Caesar salad		15\$
Shrimp croquettes with spicy mayonnaise		18\$
Grilled octopus	Half portion	27\$
(labneh, lemon zest, sun-dried tomatoes, marinated Kalamata olives)	Plate	54\$
Salmon tartar		17\$
Beef tartar		18\$
Tuna tartar		19\$

A LA CARTE

Grilled Toulouse sausages, Dijon mustard sauce, home fries	23\$
Classic burger	24\$
(AAA beef, bacon, cheddar, caramelized onions, tomato, dill pickle, lettuce, mayonnaise and home fries)	
Grilled shrimp salad	27\$
(U12 shrimp, mixed greens, avocado cream, beets, dried cranberries, crispy pita bread)	
Pizza all dressed	21\$
(pepperoni, poivrons, champignons, mozzarella, sauce tomate)	
Penne with Alfredo sauce, grilled chicken	23\$
(cream sauce and parmesan Grana Padano)	

TABLE D'HOTES

Soup or green salad and Chef's dessert included

With table d'hôtes only

Salmon tartare*

35\$

Beef tartare*

36\$

Tuna tartare*

37\$

* Served with home fries or green salad

Grilled beef bavette, sautéed shallots and home fries 42\$

Pan-seared salmon, mousseline potatoes and market vegetables,
mango chutney 36\$

Braised lamb shank, mashed potatoes and market vegetables 39\$

Duck confit, sautéed potatoes in truffle butter and market
vegetables, Porto sauce 39\$

Pasta of the day Market price

Pizza of the day Market price

DESSERTS

Dessert of the day 5\$

Chocolate fondant with creme anglaise a la vanille bourbon 12\$

Crème brûlée au Grand Marnier 9\$