



## SMALL PLATES

- Fish fritters of the moment** with its mayonnaise **16**
- Wild mushroom cream**, sour cream quenelle, truffle oil **12**
- Grilled fennel and pear salad**, arugula, raddichio, caramalized pecans **14**
- Puff pastry with duck rilette**, bacon, candied onions, truffle oil arugula **16**
- Layered vegetables**, yellow beat, zucchini, caramelized red onions, garlic and rosemary tomato confit, chives and cheese whipped cream, bacon, arugula **16**
- Beef gravlax with Brandy**, white balsamic dressing, horseradish mascarpone, parmesan, caramelized pecans **16**
- Crispy goat salad**, almonds, apples, bacon, maple syrup dressing **18**
- Arancina of the moment** **18**
- Homemade gnocchi**, epoisse cheese sauce, asparagus, portobello, homemade demi-glace **19**
- Foie gras crème brûlée**, apple cider butter, brioche croutons **20**
- Pan-fried scallops U10 (3)**, corn puree, maple chorizo, basil emulsion **26**
- Swiss cheese fondue** with kirsch, baguette bread, cold meats, apples **24**
- Tuna tataki**, ricotta and basil gnocchi, cream sauce, lemon zest, citrus salsa with maple syrup **23**

## TARTARES

- Half beef tartare with smoked pepper**, maple-candied onions, parmesan tuile, arugula with truffle oil **23**
- Spicy salmon tartar**, fennel salad, lemon honey vinaigrette **starter 23/34**
- Spicy tuna tartar**, truffled greens **starter 23**
- Classic beef tartar**, fried homemade gnocchi with brandy sauce and parmesan **34**
- Truffle beef tartar**, grand-marnier portobello, truffle oil arugula, fried homemade gnocchi with brandy sauce and parmesan **38**
- Duck tartar**, breast and confit, hazelnuts, pan-fried fois gras, porto jelly, smoked duck, arugula salad, old-fashion mustard vinaigrette **starter 26/42**

## MAIN PLATES

- Mac and cheese** with braised beef, bacon, parmesan and rosemary bread crumbs **starter 20/28**
- Risotto with wild mushrooms deglazed with brandy**, horseradish mascarpone, 5-spice nuts, truffle oil **33**
- Risotto with Qc lamb braised in port**, wild mushrooms deglazed with brandy, goat cheese, fresh herbs **39**
- Salted honey duck confit salad**, arugula, green apples, spicy roasted nuts, bacon, creamy miso dressing **30**
- Cod with pistachio crust**, foie gras sauce, cauliflower puree, grilled mini bok choy with truffle oil **30**

## DESSERTS

- Brownie fondant** with salted caramel and caramelized pecans **10**
- Maple pouding chomeur**, amarula ice cream **12**
- Chocolate cheesecake**, dark chocolate ganache, fresh raspberries **14**

menu may vary, ask server