



## 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, caramelized pecans **14**

**Puff pastry with duck rillette**, 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**