

# PLEIN SUD

A thousand flavors of south of France and the Corsica.

---

## APPETIZERS

FRIED GNOCCHI	10
MARINATED OLIVES	7
PISSALADIÈRE	11
HOMEMADE FRIES WITH AÏOLI	9
HOMEMADE TRUFFLE FRIES	10
COUNTRY PORK TERRINE	12
SALMON PUFF PASTRY	14
BEEF TARTARE	20

## BOARDS

PLEIN SUD	34
Charcuteries and cheeses	
DÉGUSTATION	42
Spécialities of south	
FROMAGES	25
Québécois and imported	
CHARCUTERIES	22
Homemade	

---

## MAIN COURSE

BONIFACIAN STYLE	25
EGGPLANT	
Bread and Plein sud tomato sauce	
CORSICAN VEAL	35
Veal braised in white wine with green olives, lardons, and gnocchi	
TAGLIATELLE, TRUFFLE SAUCE	24
Shaved Parmesan	
HONEY AND GARLIC PORK BELLY	30
Anna potatoes and parsnip variations, (extra soft-boiled egg +3)	

BEEF TARTARE	32
Fries and green salad	
RISOTTO	PM
Chef's inspiration	
CATCH OF THE DAY	PM
Seasonal vegetables	
QUEBEC BEEF CUT	PM
Fries and green salad	

---

## DESSERTS

Fiadone	12
Roasted brioche with praline mousseline	14
Chesnut crème brûlée	13