



Olives (\$ 4).
Fried selection of the day (\$ PM)

While waiting...

Accras de morue (3\$/ Unité)
Home made French fries and mayonnaise (5\$)

TASTING MENU BY PASCAL TURGEON :

Embark on a gastronomic journey concocted by our chef Pascal Turgeon who perfects (and chooses!) your meal from appetizers to dessert, with his creations of the moment. Let yourself go, let yourself be carried away by this magical moment. Forget everything and enjoy this meal with a beautiful bottle of wine.

Treat yourself to our tasting menu according to the chef's inspiration:

Price per person. Valid for all the guest

The Supreme: 9 courses \$100 or 110 \$ (with service foie gras torchon)

7 courses Gastronome \$ 80 or \$ 90 (with foie gras torchon)

5 courses La découverte \$65 or \$75 (with foie gras poêlé)

Our options :

Trou-Normand : \$8 Granité : \$7
Option Foie gras scallop (65 g) for \$20
Option truffle tapenade : 6\$

TABLE D'HÔTE :

Soup of the day
or
Mixed Salad

Crème brûlée with foie gras, onion, vanilla and red wine jam (+\$5) QC)
Chef's appetizer (on the blackboard) \$pm
Crispy goat cheese and basil aioli (walnuts) (QC)
Homemade gnocchi with bolet foam and seasonal mushrooms : \$8
Whelk duo with black pudding roasted cauliflower and basil : (Qc)
Homemade smoked maquerel, ajo blanco, piquillos and dill : \$7
Seared scallop, wrapped in lard with its carrot ginger and argousier : \$12
Ramen style foie gras, mushrooms, cauliflower, quail egg, chicken broth with miso (+ \$20) QC)

Trou Normand : (\$8)
Granité : (\$7)

Catch of the day \$PM
Plate of the day \$PM

Veal filet mignon with Dauphinois gratin gouda mushrooms espuma \$45 (QC)
Rack of lamb, Provencal herbs and seasonal grilled vegetables with candied garlic \$50 (NZ)
Two salmon tartare (pine nuts) \$39 (+5 french fries)
Add a foie gras scallop to your meat (70 g) for \$15

We ask you to indicate when placing the order ALL your allergies, in the current circumstances we will not be able to accept return plates (always in order to protect everyone)

We ask for your collaboration in these particular times to respect reservation and renewal times so we can avoid having too many customers at the same time in the restaurant.

Beverages: Eska 7\$ Soft drinks :2\$