

Appetizers

Salmon tartare and gravlax
with sour cream, chives and coriander,
in 'Breton-Style' sushi
16

Charlotte of lobster,
asparagus and trout smoked in our smoker
18

Seared scallops,
creamy dressing with Silk Road spices,
mango sticks
22 (package extra 4\$)

Barley risotto with small honey mushrooms,
magret of duck, fig sauce and fortified wine
18

Cold foie gras two ways: poached in red wine, and
"au torchon" with my choice of spices
23 (package extra 5\$)

Sautéed foie gras on a bed of pears
with buckwheat honey, deglazed with balsamic vinegar,
and brioche
25 (package extra 7\$)

Bistro side

Ocean chowder 12

Cream of lobster, mussels, clams and vegetables

Onion soup au gratin 12

Oka and parmesan cheese

Delicatessen-style treats 15

pot of house-made terrine, house-smoked duck magret,
Lyon sausage

Pout oh! duck 15

duck confit, Douanier cheese and peppercorn sauce

Mains

***Risotto with a variety of mushrooms
with spinach, bouquet of asparagus***
26

Fish of the day
*Chicory, fennel and tomato braised with maple, parsnip
puree with roasted sesame oil*
38

***Fish and seafood pot-au-feu,
the broth lightly scented with lemongrass and ginger***
42

Whole roast lobster in the shell
*served with a lobster coral and broth risotto,
scented with saffron*
75 (package extra 30\$)

***Suckling pig from the Gaspor farm,
braised flank and rack,
ragout of lentils and apples***
45

***Chop of milk-fed veal,
risotto with mushrooms***
50 (package extra 5\$)

***Venne farm lamb,
rack of lamb and braised shank,
fricassee of thin green beans with orange zest***
55 (package extra 10\$)

***Filet of Angus beef (8 oz),
country-style garnish, mashed buttery potatoes***
45

***Add Sauted foie gras on your beef, or over choice,
extra 18\$***