



APPETIZERS

French onion soup, swiss cheese and
cheddar from Île-aux-Grues
15

Beets salad with goat cheese, hazelnuts and apple
22

Beef tartare with sun-dried tomatoes and parmesan
21

Salmon rillettes, herb purée and croutons
19

Foie gras torchon, candied dates, oranges & sesame
31

Roasted scallop, celeriac &
Black Trumpet mushrooms
25

Fried veal sweetbread, radish, carrot salad,
butter sauce & sourdough bread
27

Fresh oysters (6) 24

Sabayon Oysters (6) 34

SIDE DISHES

French fries	7
Vegetables	12
Sautéed mushrooms	15
Pan-seared foie gras	25
Scallop (1)	10



MAIN DISHES

Mushroom risotto, truffle and parmesan
33

Organic salmon pot-au-feu, Labrador tea broth
and vegetables
39

Coq au vin, white pudding, squash,
Lobster mushrooms & Albufera sauce
45

Roasted sablefish, swiss chard
fingerling potatoes & port wine sauce
42

Duck breast from Lac Brome, pearl barley,
Brussels sprouts, verjuice & almonds
53

Angus beef filet, salsify, pommes Dauphine,
Bordelaise sauce
59

TO SHARE

Butcher's piece
MP