

STARTERS

HOMEMADE BREAD 6
Flavored butter

OYSTERS 18 - 32
Six | dozen
Homemade mignonette |
fresh horseradish

APPETIZERS

ONION SOUP 13
Montebello cheese gratin |
white wine broth

ARTISAN SALAD 15
Figs | prosciutto | caramelized nuts |
Goat cheese from Ferme Floralpe |
champagne vinaigrette

PAN-FRIED SWEETBREAD 23
Asparagus | pistachios |
chef's selection of mushrooms

GEM LETTUCE SALAD 17
croutons | parmesan |
garlic flower vinaigrette

BEEF TARTARE 21
Roasted pumpkin seed bread |
creamy ricotta with roasted peppers

TO SHARE

SEAFOOD TOWER 80 - 160
Oysters | shrimps | clams |
lobster tail | Kenauk trout in two ways |
homemade mignonette

RACK OF LAMB 48 - 95
Polenta | smoked corn |
vegetables from ferme du Ruisseau Noir

INQUIRE ABOUT OUR
BLACKBOARD MENU

MAIN DISHES

ICELAND COD STEAK 38
Roasted | tomatoes and lavender |
torrefied barley | spinach

8OZ FILET MIGNON 48
Port sauce | pan-fried vegetables
from ferme du Ruisseau Noir

SEAFOOD PAPERDELLES 38
Market arrivals |
citrus cream

BRAISED BEEF SHORT RIB 42
Elotes corn | spicy chimichurri

GRILLED PORK SHOP 38
Stir-fried beans | grilled peaches |
Goat cheese from ferme Floralpe

BEEF TARTARE 35
Pumpkin seeds roast bread | creamy
ricotta with roasted peppers | served
with fries

DESSERTS

CRÈME BRÛLÉE 12
Vanilla flavor

CREAMY MOUSSE 14
Lemon | strawberry |
palet breton

FRENCH RUM BABA 14
Kraken rum |
blackberry compote

GRILLED TOWER 14
With marshmallow |
chocolate

Do not hesitate to share your dietary needs and preferences. Gluten and dairy free options are available.
Our goal is to consistently embrace and support the utilization of local raised produce, wild sustainable
fish and natural hormone-free pork, poultry and protein. For groups of 8 and more, 15% is applicable