

To Start

HOMEMADE MARINATED OLIVES 8
FOCACCIA OF THE DAY 6

APPETIZERS

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FOCACCIA OF THE DAY 6

SOUP OF THE DAY 12

BEEF CARPACCIO 25 

Truffle emulsion, pickled onions, capers, croutons and Parmesan

CAESAR SALAD S/16 L/22

Pancetta, Caesar dressing, fried capers, Parmesan

SHRIMP PERSILLADE 26  

Apricot and arugula

ANTIPASTO 31

Pickled vegetables, burrata, olives, assortment of local charcuteries

MAIN DISH

GNOCCHI À LA PUTTANESCA 35

Caciocavallo cheese and marinated cipollini

LASAGNA MONTAGNARDE 38

Canadian beef, oka cheese au gratin

CANADIAN BEEF CHEEKS 48 

Fried onions, caponata with orzotto and Valpolicella jus

HALF LOBSTER FROM OUR COAST 51 

Leek fondue, roasted celery, bisque emulsion and herb salad, sweet potato chips

EGGPLANT AND MOZZARELLA DI BUFALA 34  

Olives and arugula, pistachio gremolata

ATLANTIC COD 45  

Piperade and potatoes, fried capers and sprouts salad

ITALIAN BURGER 33

Chicken breast and mozzarella, zucchini and arugula with romesco sauce, served with fries

APERITIF

Aperitivi

PROSECCO 19

Vénétie, Italie

APEROL SPRITZ 17

SPECIAL COMPTOIR NEGRONI 17

DIGESTIF

Digestivi

LIMONCELLO 13

AMARO AVERNA SICILIANO 13

AMARO NONINO QUINTESSENTIA 18

GRAPPA

POLI BASSANO DEL GRAPPA 16

GRAPPA BARILI DI SASSICAIA 2016 49

DESSERTS

Dolci

TIRAMI-CHOUX 13

Mascarpone cream and coffee crémeux

BROOKIE 13

Pistachio panna cotta

RICE PUDDING WITH CARDAMOM 12

Hazelnut crumble, hazelnut crémeux

ITALIAN GOURMET COFFEE 18

Pistachio biscotti, molten chocolate cake, Baci di Dama, amaretti and Florentine cookies

AFFOGATO 9

Vanilla ice cream topped with hot espresso

 LACTOSE-FREE

 GLUTEN-FREE

 VEGETARIAN

If you have any food restrictions, please advise us.

*Taxes and service not included. A royalty corresponding to 3% of the indicated price will be added to your invoice.
This royalty corresponds to the percentage of the contribution set by the Tremblant Resort Association.