



TO SHARE

-  **Fresh oysters** 6/16 12/32
Mignonette, Granita, lemon
-  **Fried brussels** 9
Cauliflower and fried Brussels, almonds, sumac, spicy honey
-  **Homemade humus** 12
Pickled vegetables, olives and flat bread with caraway seed
-  **Cheese platter** 18
3 cheeses, macerated grapes, shortbread nuts, fruit purée and croutons
- Eyes closed** 18
A bit of everything according to the kitchen's inspiration

APPETIZERS

- Soup of the day with garnish** 6
- Onion soup** 11
Irish broth, burned onion powder, Migneron cheese from Charlevoix
- Fried Gougères** 12
Homemade Bolognese sauce, parmesan, Basil
- Bourbon chicken liver mousse** 13
Mustard pickles, rye bread, marinated cauliflower
-  **Smoked salmon gravlax** 14
Fresh cream with herbs, marinated cucumber, rye, lemon, long pepper
- Beef carpaccio** 14
Creamy egg yolk, pickled onions, fried shallots, buckwheat

MAIN COURSES

- House Burger** 21
Brioche bread, grilled chicken, chimichurri, smoked tomato, old cheddar cheese, fries
-  **Beet salad** 23
Marinated and roasted beets, maple and orange vinaigrette, pecans, homemade ricotta made with goat milk
- Fresh stuffed pasta** 25
Duck confit, mushrooms, coffee oil, herbs, meat juice
- Homemade blood pudding** 25
Caramelized onion puree, apple confit, bacon chutney, Sherry sauce
- Turlo farm pork** 27
Loin roast, carrots, honey sauce, homemade mustard with hazelnuts
- Braised beef** 29
Beets in three ways, spicy sauce
- Smoked Elk** 32
Sautéed mushrooms, Jerusalem artichoke, cognac sauce
- Duck (for 2 people)** 55
Jerusalem artichokes, onion sauce, kale chips, gravy sauce
- Fresh pasta of the moment** Market price
-  **Catch of the day** Market price
Smoked Gabrielle potatoes, onion confit, mussels in escabeche, creamy cauliflower

 *Vegetarian choices*

Bread is served upon request.



STONE OVEN PIZZAS

-  **Veggie** **17**
Tomato sauce, roasted vegetables, smoked tomatoes, fresh mozzarella, Arugula

-  **3 cheese pizza** **21**
Tomato sauce, smoked tomatoes, Migneron cheese, parmesan, fresh mozzarella, Basil

- El Pollo** **22**
Basil Pesto, olives, grilled chicken, red onions, smoked tomatoes, parmesan, fresh basil

- El radio** **23**
Tomato sauce, chorizo Iberico, prosciutto, peperonata, fresh mozzarella, oregano

-  **Smoked salmon** **23**
Lemony cream cheese, roasted fennel, red onions, Arugula

DESSERTS

- Iced nougat** **8**
Zest of citrus confit, apricot, honey crumble and caraway

- Ice cream sandwich** **9**
Ras el-hanout cookies and white chocolate, smoked Maple ice cream, Whiskey sauce

- Panna cotta with coconut milk** **9**
Coco, amaretto, crumble of oats and lemon, morello cherry compote

- Decadent brownies** **10**
Malted barley ice cream, peanut praline with sesame, Black beer-caramel

 *Vegetarian choices*

Bread is served upon request.