



## 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.*