



## APPETIZERS

**Soup of the day** 8

 **The little green** 9

Mixture of fresh and crispy lettuce, vegetable chips, roasted sunflower seeds, lovage creamy vinaigrette

**Shrimp accra** 14

Celeriac and lemon, crisp fennel, fresh cream with chives

 **Smoked duck and beetroot** 14

The village duck fed with flax seeds, purée and beet chips, small croutons, cauliflower pickle, balsamic Chinese cabbage

 **Beef carpaccio with Sea buckthorn** 14

Cranberry Chutney, himeji, homemade smoked mayo, celery Ribbon

 **Salmon tartare** 15

Lime, ginger, cucumber, and pistachio, croutons and salad

 **Scallop ceviche with Calamansi Vinegar** 15

Asparagus and crispy green beans, raspberry vinaigrette

**Eyes closed** 16

A bit of everything according to the kitchen inspiration

## MAIN COURSES

  **Summer vegetables salad** 23

Roasted vegetables, buckwheat, arugula, green pea puree, roasted goat cheese, roasted pumpkin seeds

**Veal and bacon burger** 24

Mushroom and cheddar, pickled onions, french fries and salad

 **Salmon tartare** 26

Lime, ginger, cucumbers and pistachios, croutons, salad and fries

 **Braised beef** 29

Mashed carrots, Île d'Orléans Gabrielle potatoes, oignon confit, meat juice

 **Seafood Risotto** 32

Shrimp, mussels, large scallops, leeks, cherry tomatoes, corn salsa

 **10oz Meyer strip loin steak** 42

100% natural and organic beef, aligot mashed potatoes, grilled King Oyster mushrooms, cognac sauce

 **Agneau du Québec à partager** 62

Confit pork hock with duck fat and merguez, creamy polenta with herbs, roasted vegetables, white wine sauce and shallots

**Fresh pasta of the day** **Market price**

Homemade pasta according to the chef's inspiration

 **Fish of the day** **Market price**

Fennel puree, grilled cucumber and radish, sauce vierge, capers and lemon

 *Vegetarian choices*

 *Gluten-free choices*

*Bread is served upon request.*



## STONE OVEN PIZZAS

-  **The Margarita** 20  
Fresh tomatoes, mozzarella di Bufala, basil, tomato sauce
- The Funky** 22  
Grilled ham and pineapple, jalapeño chutney, cheeses, tomato sauce
- The BBQ chicken** 23  
Grilled chicken and bacon, mushrooms, red onion, cheeses, homemade barbecue sauce
- The Italian** 23  
Sausage and spinach, fresh tomatoes, cheeses, tomato sauce
- The Gaspé** 24  
Shrimp and smoked salmon, red onion, cheeses, lemon bechamel sauce, fried capers

## DESSERTS

- Sorbet of the day** 9  
Crumble and berries
- “Coureur des Bois” Crème brûlée** 10  
Hazelnuts crumble, raspberry compote
- S’mores** 12  
Marshmallow, chocolate ganache, graham crackers, Baileys ice cream

 *Vegetarian choices*

 *Gluten-free choices*

*Bread is served upon request.*