

MENU

THE CLASSICS

POTATO BREAD - G/L/E -7-
sunflower seed and Kenauk honey,
served with Gaspésie seaweed butter and Saint
Lawrence fleur de sel

ONION SOUP - G/L/SU -18-
Chicken broth with white wine, toasted
brioche and Montebello cheese

SOUP OF THE DAY -15-
Seasonal inspiration

CAESAR DES CHANTIGNOLES - L/S/M/E -19-
Caesar dressing, gem lettuce, Parmesan,
white anchovie, bacon and crouton

BEEF TARTARE - L/G/M/SU -23-
Blackcurrant mustard and sour sauce,
horseradish sour cream, apple, chip

MAIN COURSE PORTION (5oz) -46-

THE EPHEMERALS

RED TUNA - S/N/M -23-
Saint-Amour vinaigrette, green bean, roasted
almond, confit potato, soy and miso
mayonnaise, shallots

MAIN COURSE PORTION -46-

FOIE GRAS TERRINE - G/SU/SE/E/L -23-
seasonal fruit chutney, sesame tuile, nut and
pumpkin bread

WINTER SALAD - N/L -21-
Mirabelle plum vinaigrette, endive, radicchio,
Brussels sprout, pear, caramelized walnut,
Rebellion blue cheese

MICHA GOAT CROQUETTE - G/E/L/N -23-
Honey vinaigrette, beet, pistachio, orange,
grapefruit and dill

OCTOPUS - SF/G/SU/L -24-
Tomato stew, pearl couscous, olive, caper,
lemony yogurt, mint

OYSTERS - SF/SU
Served with mignonette, horseradish, lemon
and lime

The Dozen -46-

The Half-Dozen -23-

Allergy Notes:

G: Gluten / L: Lactose / N: Nuts / P: Peanuts / E: eggs / C: Crustaceans / SF: Seafood / S: Soy /

SE: Sesame / M: Mustard / SU: Sulfites / LU: Lupin / CE: Celery

Please be aware that consuming raw or undercooked meats, beef burgers, poultry, shellfish, and seafood poses a risk of foodborne illness.
Please feel free to share your dietary needs and restrictions with us. Taxes and service are extra. 15% surcharge applies for tables of 8 or more.

MEAT

OUR AAA ANGUS BEEF - L/SU

Served with pepper sauce, mashed potato, seasonal vegetable

The Filet Mignon 6oz -72-

The Porterhouse 44oz -280-

VEAL CHOP - L -68-

Lemony mustard poultry sauce, celeri root purée, sunchoke and leek gratin

POULTRY À LA BASQUE - L -50-

Creamy red pepper poultry sauce, king oyster mushroom, confit potato, bell pepper stew

LAMB FAÇON NAVARIN - G -48-

Braised lamb, white bean stew, turnip, carrots, parsnip, Espelette and parsley breadcrumb

DUCK CONFIT LEG - G/L -44-

Orecchiette with onion cream, roasted green onion, Brussels sprout, Parmesan

SIDES

PAN-FRIED MUSHROOM -12-

PAN-FRIED VEGETABLE -12-

MASHED POTATO - L -12-

SCALLOP - C/L -26-

Pan-fried, with Maître d'Hôtel butter and grilled lemon

FISH

BLACK COD - SU/L -44-

Charcutière sauce, mustard infused leek, pea, pearl onion, bacon

TRUITE DE KENAUKE - L/SU -42-

Carrot beurre blanc, beluga lentil, carrot puree, bok choy, roasted carrot

SEAFOOD VOL-AU-VENT - L/G/SF/SU -58-

Bisque, lobster tail, scallop, shrimp, whipped cream, mullet caviar, sweet potato and turnip

PASTA

RATATOUILLE LASAGNA - G/L -41-

Roasted tomato sauce, citrus ricotta with herbs, mesclun

MUSHROOM RISOTTO - S/N/L/SU -41-

Outaouais mushroom, miso, mascarpone, walnut oil, hazelnut and parsley

ACORN SQUASH - G/S -29-

Chimichurri, silken tofu buckwheat porridge, squash puree, chestnut and chanterelle

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VEGAN MENU

STARTERS

CHANTIGNOLES VEGETABLE CAESAR - G/S/M	19
Homemade Caesar dressing, lettuce, almond, caper, pickle, crouton	
GREEN BEAN - S/N/MO	18
Saint-Amour vinaigrette, roasted almond, candied potato, soy and miso vegetable mayonnaise, shallot	
WINTER SALAD - N	21
Mirabelle plum vinaigrette, endives, radicchio, Brussels sprout, pear, caramelized walnut,	
BEETS - N/G	23
Maple syrup vinaigrette, pistachio, orange, grapefruit, dill	

MAIN COURSES

ACORN SQUASH - G/S	29
Chimichurri, buckwheat porridge with silken tofu, squash puree, chestnut and chanterelle	
MUSHROOM RISOTTO - S/N/SU	41
Outaouais mushroom, cashew cream, walnut oil, hazelnut and parsley	
ORECCHIETTES - G	29
Orecchiette with onion puree, almond powder, Brussels sprout, marinated red onion, roasted green onion	
WHITE BEAN STEW - G	29
Turnip, carrot, parsnip, baby potato, breadcrumbs, herb salad	

DESSERTS

PLANT-BASED CREME BRÛLÉE	14
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