

EVENING MENU

THE CLASSICS

THE POTATO BREAD - G/L/E -7-
Sunflower seeds and Kenauk honey,
St. Lawrence fleur de sel butter

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

THE SOUP OF THE DAY -15-
Daily and seasonal inspiration

THE CHANTIGNOLES' CAESAR - L/S/M/E -18-
Little gem, Caesar dressing, Parmesan cheese,
white anchovies, bacon and croutons

THE BEEF TARTARE - E/L/G/M -22-
Grated candied egg, straw potatoes, brioche, truffle
condiment and radish juliennes

MAIN COURSE PORTION (5OZ) -46-

THE SEASONNALS

THE BURRATA - L/G -26-
Pickled cucumbers, green pea , asparagus
and green beans salad, honey and balsamic vinaigrette

THE LABELLE-ST-AMOUR SALAD - M -21-
Farm lettuce and raw vegetables, camelina and grain
mustard vinaigrette, shallots and chives

THE PÂTÉ EN CROUTE - G/L/E -28-
Duck and poultry, grain mustard and marinated
seasonal vegetables

THE SEAFOOD CORNER

THE OCTOPUS - C/E/N/SU -26-
Chorizo and potato vinaigrette, black garlic
aioli, roasted almonds, white anchovies,
chickpea salad with peppers and oranges

RED TUNA TARTARE - SE -26-
Marinated cabbage, citrus sesame tuile,
dried seaweed condiment

MARITIMES OYSTERS - SF
Served with mignonette, horseradish, lemon and lime
Dozen -46
Half Dozen -23

THE GRAND SEAFOOD PLATTER - C/L/G/SF -215
Served on ice: two lobster tails, 12 oysters, octopus,
tuna tartare, mignonette, cocktail sauce, maître d'hôtel
butter and homemade potato bread

Allergen Notice :

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

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

Please be advised that consuming raw or undercooked meats, beef burgers, poultry, shellfish and seafoods poses a risk of food-borne illness

Do not hesitate to share your dietary needs and restrictions with us. Taxes and services not included. Table of 8 or more, 15% applicable.

05 - 07 - 2025



AUX CHANTIGNOLES

MEATS

OUR AAA ANGUS BEEF - L/SU

Served with mashed potatoes, seasonal vegetables and pepper sauce

Porterhouse 44oz -280-

Filet Mignon 6oz -72-

RACK OF LAMB - SU -52-

Lamb jus tagine style, chickpea panisse with fennel pollen, eggplant confit with Kenauk honey, grilled zucchini

GASPOR PORK CHOP - E/L -48-

Pepper, tomato and chorizo coulis, grilled lettuce with Provençal condiments

POULTRY FROM THE VOLTIGEURS - L/SU -50-

Pan-fried mushrooms, green asparagus, mushroom puree, poultry sauce with herbs

SIDES

PAN-FRIED MUSHROOMS -12-

PAN-FRIED VEGETABLES -12-

MASHED POTATOES - L -12-

SCALLOPS - C/L -22-

Seared, with Maître d'Hôtel butter and grilled lemon

FISHES AND SEAFOOD

KENAUK TROUT - L -42-

Creamy fennel and saffron sauce, soccarat, ficoids, fennel and romanesco, fennel and orange salad

ATLANTIC HALIBUT -53-

Artichoke puree with spinach, grilled artichokes, roasted tomatoes, sauce vierge

THE LOBSTER TAIL - C/L -53-

Broccolini purée with parmesan, warm lobster salad with grapefruit and confit potatoes, broccolini florets, salmon roe

PASTA

GRATINATED LASAGNA - G/L/E -39-

Herb ricotta, ratatouille niçoise, smoked tomato sauce, small mesclun

CONFIT RABBIT LEG- G/L/M/SU -44-

Mustard sauce, cavatelli with parsley cream, vegetable fricassee

HERBY FARRO - N/G -29-

Ajo bianco, piperade, fennel and orange salad

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VEGAN MENU

STARTERS

THE VEGETAL CAESAR - S/MO	18
Vegan Caesar dressing, almonds and croutons	
SILKY SOY MOUSSE - S	22
Pickled cucumbers, pea, asparagus and green bean salad, birch and balsamic vinaigrette	
LABELLE SAINT-AMOUR SALAD - MO	21
Farm lettuce and raw vegetables, camelina and grain mustard vinaigrette, shallots and chives	
BEETROOT TARTARE - G	19
Straw potatoes, bread, truffade and radishes	
MAIN COURSE VERSION, SERVED WITH STRAW FRIES - G	38

MAIN COURSES

CAVATELLI - G/N	29
Herb pesto with walnuts, fricassee of seasonal vegetables	
HERBACEOUS FARRO - G/N	29
White wine, piperade, fennel and orange salad	
ARTICHOKES	29
Artichoke puree, chickpea salad with peppers and oranges, roasted tomatoes, vierge sauce	
RATATOUILLE NIÇOISE	29
Chickpea panisse, fennel salad	

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