

# MENU

## THE CLASSIC

**POTATO BREAD** - G/L/E -7-  
Sunflower seed and Kenauk honey,  
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 anchovies, bacon and croutons

**BEEF TARTARE** - L/G/M/SU -23-  
Blackcurrant mustard sauce, horseradish sour  
cream, apple, chips, bread

**MAIN COURSE PORTION (5oz)** -46-



We are pleased to offer a vegan menu, upon  
request.

## THE EPHEMERAL

**RED TUNA** - S/N/M -23-  
Saint-Amour vinaigrette, green beans, roasted  
almonds, confit potatoes, soy and miso  
mayonnaise, shallots

**MAIN COURSE PORTION** -46-

**FOIE GRAS TERRINE** - G/SU/SE/E/L/N -23-  
Seasonal fruit chutney, sesame tuile, nuts and  
pumpkin bread

**WINTER SALAD** - N/L -21-  
Mirabelle plum vinaigrette, endives, radicchio,  
Brussels sprouts, pears, caramelized walnuts,  
Rebellion blue cheese

 **MAPLE GOAT CHEESE MOUSSE** - G/E/L/N -23-  
Maple goat cheese mousse, citrus and dill beet  
salad, caramelized pecans, tuile

**OCTOPUS** - SF/G/SU/L -24-  
Tomato stew, pearl couscous, olives, capers,  
lemony yogurt, mint

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

*The Dozen* -46-

*The Half-Dozen* -23-

 Maple season

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**  
 Pepper sauce, mashed potato, seasonal vegetable

The Filet Mignon CAB 6oz -72-  
 The Porterhouse 44oz -280-

**VEAL CHOP - L** -68-  
 Lemony mustard poultry sauce, celeri root purée, sunchokes and leek gratin

**POULTRY À LA BASQUE - L** -50-  
 Creamy red pepper poultry sauce, king oyster mushroom, confit potatoes, bell pepper stew

**LAMB FAÇON NAVARIN - G/SU** -48-  
 Braised lamb, white bean stew, turnips, carrots, parsnips, Espelette and parsley breadcrumbs

 **DUCK CONFIT ORECCHIETTE - G/L** -44-  
 Maple Sortilège jus, onion cream, roasted green onion, Brussels sprout, parmesan

## SIDE

**PAN-FRIED MUSHROOM** -12-

**PAN-FRIED VEGETABLE** -12-

**MASHED POTATO - L** -12-

**PAN-FRIED SCALLOP - C/L** -26-  
 Maître d'Hôtel butter and grilled lemon

## FISH

**BLACK COD - SU/L** -44-  
 Charcutière sauce, mustard infused leek, peas, pearl onions, bacon

**TRUITE DE KENAUK - L/SU** -42-  
 Carrot beurre blanc, beluga lentils, carrot puree, bok choy, roasted carrots

**SEAFOOD VOL-AU-VENT - L/G/SF/SU** -58-  
 Bisque, lobster tail, scallop, shrimps, whipped cream, mullet caviar, sweet potatoes and turnips

## 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** -33-  
 Chimichurri, silken tofu buckwheat porridge, squash puree, chestnuts and chanterelles

 Maple season

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