



STARTERS

BANNOCK BREAD	8
<i>Squash butter</i>	
SEARED SCALLOPS	32
<i>Cream of squash, birch syrup</i>	
DUCK WINGS	18
<i>Smoked chili aioli, house-made BBQ sauce</i>	
BRAISED SNAILS	20
<i>Labelle and St-Amour black garlic, sea buckthorn, Montebello Cheddar</i>	
SMOKED KENAUK	22
TROUT SALAD	
<i>Red cabbage, apple & fromage frais, Rasemotte vinegar, quinoa</i>	
CRISPY OYSTER	22
MUSHROOMS	
<i>Smoked chili aioli, Kenauk honey</i>	
BOSTON LETTUCE	18
<i>Marinated and confit celery, Rosie vinegar</i>	

MAIN COURSES

SUCKLING PIG BURGER	32
<i>Brioche bun, La Villa pickled cabbage, fries, wild mustard</i>	
BRAISED BEEF CHEEK	42
<i>Hay-candied carrots, lovage chimichurri</i>	
FISH & CHIPS	32
<i>Gaspésie redfish, rose petal and sumac tartar sauce, fries</i>	
TRUFFLE LUNETTES	38
<i>Cream of Tête de Papineau cheese, truffettes oil, marinated mushrooms</i>	
POTATO GNOCCHI,	32
<i>Vegetable glaze, confit pearl onions, and leeks</i>	
VENISON MEDALLION	46
<i>Melilot-confit parsnip, shallots in red wine</i>	
ARCTIC CHAR FILLET	42
<i>Beet cake and carpaccio</i>	

DESSERT

HONEY CRÈME BRÛLÉE	14	MAPLE AND RHUBARB	16
<i>bergamot-chamomile sorbet, almond tuile</i>			
CARROT AND SPICE CAKE	14	MIGNARDISES	14
<i>Sea buckthorn syrup, vanilla ice cream</i>			

