

THE SEA

THE BLUEFIN TUNA - F/SU/L/G/SE -25-
Marinated clementine, grapefruit,
avocado, sesame tuile, shallot

THE OCTOPUS - SF/G/S/SE -26-
Glazed, peppers, kalamata olives, confit potato

THE HOME-MADE POTATO BREAD - G/L/E -8-
Sunflower and honey,
St. Lawrence fleur de sel

THE SOUP OF THE DAY -16-
Seasonal inspiration

THE QUEBEC FOIE GRAS - G/E/L/SU/N -27-
Cherry jelly, honey-roasted fig, brioche, almond
tuile

THE ATLANTIC OYSTERS - SF / SU
Mignonette sauce, horseradish, lemon and lime
The dozen -50-
The half dozen -25-

THE CLASSICS
THE POPULAR

THE ONION SOUP - G/L/SU/E -19-
Chicken broth with white wine, toasted brioche
with Montebello cheese

THE CHANTIGNOLES CAESAR - E/L/M/G/F -20-
Little gem lettuce, Caesar dressing, white
anchovies, bacon, croutons and capers

THE BEEF TARTARE - M/G -24-
Blackcurrant mustard sauce, pickled shimeiji,
mushroom, radish, chip, sourdough bread

Main course -48-

SUMMER FRESHNESS

THE BURRATA - L/N/G -28-
Bitter salad, honey vinaigrette, pistacchio, focaccia

THE SUMMER SALAD - M -21-
Lettuce and vegetable from Labelle and Saint-
Amour farm, mustard and rhubarb vinaigrette

TOMATO AND FIOR DI LATTE - SU/L/G -21-
Mozzarella, caprese dressing, cucumber, pickled
red onion, croutons



We are pleased to offer a plant-based
menu, available upon request.

Notes on Allergies:

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 / F: Fish

Please note that consuming raw or undercooked meat, beef burgers, poultry, shellfish and seafood presents a risk of foodborne illness.
Please feel free to share your dietary needs and restrictions with us. Taxes and service extra. Tables of 8 or more, 15% surcharge applies.

MEAT

THE PORTERHOUSE AAA 44oz - L/SU -285-
Peppercorn sauce and Maître D'hôtel butter, mashed potato, sautéed mushroom and seared vegetable

THE 6oz CAB BEEF TENDERLOIN - L/SU -76-
Peppercorn sauce, mashed potato, brocolini and carrot

THE 10 oz BEEF PRIME RIB -74-
Slow-cooked, chimichurri sauce, potato gratin, grilled little gem, local farm mushroom, tomato

THE VOLTIGEURS FARM POULTRY - L/SU/CE -52-
Watercress and preserved lemon risotto, romanesco, pearl onion and green pea, arugula pesto

THE RACK OF LAMB FROM QUÉBEC - SU -68-
Tomato juice, panisse, carrot and zucchini with cumin, artichoke and tomato condiment

THE GASPOR FARM PORCHETTA - L/SU -50-
Salsa verde, cream of corn, chanterelle mushroom, sweet pepper, plum

PLANT-BASED

THE EGGPLANT - SE/N/S/G/CE -33-
Romesco sauce, pearl couscous with chickpea, eggplant caviar

FISH

THE ATLANTIC HALIBUT - SU/G -56-
Virgin sauce, ratatouille, artichoke and sundried tomato, focaccia

THE KENAUK TROUT - F/E/SU/CE -44-
Minestrone-style white bean, candied potatoe, carrot and chorizo, black garlic mayonnaise

THE LOBSTER - L/G/SF/C/F -60-
Puttanesca sauce, riccioli, cherry tomatoe, anchovie, prawn and caper

THE SCALLOPS - SF/SU/M/N -62-
Asparagus, Gaspor farm bacon, Campari lemon gel, sweet onion purée with saffron, cipolini, hazelnut

SIDES

MUSHROOM -12-

VEGETABLE -12-

MASHED POTATOES - L -12-

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PLANT BASED MENU

STARTER

THE CHANTIGNOLES PLANT-BASED CAESAR - G/S/N/M Soy and miso vinaigrette, romaine lettuce, almonds, capers, pickled onion	-19-
THE TOMATO - SU/G Caprese vinaigrette, cucumber, pickled onion, croûtons	-21-
THE SUMMER SALAD - M Composition featuring lettuce and vegetable from the Labelle and Saint Amour farm, mustard and rhubarb vinaigrette	-21-
THE AVOCADO - SU/G Grapefruit, clementine, shallot, bitter lettuce, focaccia	-23-

MAIN COURSE

THE EGGPLANT - SE/N/S/G/CE Romesco sauce, pearl couscous with chickpea, eggplant caviar	-33-
THE WATERCRESS AND PRESERVED LEMON RISOTTO - SU/N/CE Romanesco cauliflower, pearl onion, green pea, arugula pesto, mushroom, cashew cream	-41-
THE BEAN MINISTRONE - G/CE Kale, candied potato, roasted carrot, breadcrumb	-31-
THE RICCIOLI ALLA PUTTANESCA - G Roasted cherry tomato, artichoke, samphire, fried caper	-35-

DESSERT

THE PLANT-BASED CRÈME BRÛLÉE - S	-14-
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