

APPETIZERS

Cream of tomato and Neuville corn (Maïs de Neuville), sage chorizo oil		\$9
Beet carpaccio, emulsified ricotta with arugula, turmeric aioli, and pickled fennel	 	\$14
Wild-spruce-crust venison gravlax, pickled red onion, haskap, labneh-style sour cream, and apple jelly		\$19
Shrimp, savory, and pumpkin croquette with panko crust, preserved tomato basil sauce, and chipotle mayonnaise		\$16

TO SHARE

Cheeses from our selected farms:	\$24
• Sœur Angèle, a double crème cheese with a mushroom flavour	
• Oka, a semi-soft cheese with a fruity, buttery flavour	
• Caveau, a firm cheese with an earthy, woody aroma	
3 local cheeses, Charlevoix chorizo, game terrine with dried fruit, capicollo, stout onion confit, black pepper and clove butter, fresh breads	\$32

EXTRAS

Homemade bread and compound butter	\$4
Matchstick fries	\$7

MAINS

Veal Stroganoff, sautéed vegetables, and jasmine-scented rice		\$28
Tarragon chicken breast, mashed yellow potatoes with wild garlic		\$24
Beef confit pappardelle, arugula, and pickled root vegetables		\$30
Burrata, beet, squash, fennel, and pumpkin-seed salad with arugula vinaigrette		\$25
Crispy chickpea burger with panko-crust vegetables, chipotle sauce, arugula, pickled cabbage, and matchstick fries		\$24
Pasta du jour with beef, creamy jus, and fall vegetables		\$24

DESSERTS

Cinnamon apple crumble, balsam fir custard	\$9
Angel food cake with fall fruit, vanilla diplomat cream, and lemony fruit syrup	\$9
Dark chocolate moelleux with dulce de leche	 (on demand) \$9

CHILDREN'S MENU

Pasta du jour with beef, creamy jus, and fall vegetables	\$14
BBQ pork burger, matchstick fries	\$14