



## APPETIZERS

Cream of tomato and Neuville corn (Maïs de Neuville), sage chorizo oil 	\$9
Pressed venison terrine, apple jelly, tangy condiments, truffle mayonnaise, dried chips 	\$18
Salmon rillettes with basil, turmeric aioli, beet, root vegetable chips	\$16
Shrimp and lobster croquette with panko crust, Mama sauce and chipotle mayonnaise	\$16




## TO SHARE

Cheeses from our selected farms:	\$28
• <b>Sœur Angèle</b> , a double crème cheese with a mushroom flavour	
• <b>Oka</b> , a semi-soft cheese with a fruity, buttery flavour	
• <b>Caveau</b> , 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	\$34


## EXTRAS

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

## MAINS

Grilled salmon escalope “à la plancha” with preserved lemon rub, gnocchi with cacio y pepe sauce 	\$28
Charlevoix black pudding, butternut squash and apple purée, market vegetables	\$30
Sous-vide filet mignon, gratin dauphinois with wild garlic, and jus	\$30
Burrata, beet, squash, fennel, and pumpkin-seed salad with arugula vinaigrette 	\$25
Crispy chickpea burger with panko-cruste vegetables, chipotle sauce, arugula, pickled cabbage, and matchstick fries 	\$28
Pasta special with protein and winter vegetables	\$24

## DESSERTS

Cinnamon apple crumble, balsam fir custard	\$9
Vanilla, lemon and matcha Yule log	\$9
Dark chocolate moelleux with dulce de leche  (option)	\$9

## CHILDREN'S MENU (12 AND UNDER)

Pasta special with winter vegetables	\$14
BBQ pork burger, matchstick fries	\$14