

## APPETIZERS

Caramelized onion soup, deglazed with red wine, torch-broiled Oka cheese croutons with green pepper		\$12,50
Brie breaded in panko crust, cranberry chutney with cocoa and homemade pickles		\$19,50
Chicken liver mousse, marinated mushrooms, crispy roots, and hot pepper sauce gelatinization		\$19,50
Beef tartare, Le Caveau cheese shavings, mustard and truffle oil, homemade croutons and greens		\$22
Caesar salad, aioli, bacon, Parmesan cheese, and sourdough croutons		\$14,50

## TO SHARE

Tapas trio for two people:		
• bruschetta with goat cheese and basil • homemade Buffalo hummus • olives marinated in preserved lemon		\$20

## MAINS

Beef tartare, Le Caveau cheese shavings, mustard and truffle oil, homemade croutons, and shoestring fries		\$34
Beef bourguignon with wine sauce, mushrooms and braised carrots, served with grilled baby potatoes		\$34
Charlevoix blood sausage, roasted apples, butternut squash purée with maple syrup, root vegetable chips, and clove demi-glace		\$32
Chicken breast with butter sauce, basmati rice with Indian spices and grilled seasonal vegetables		\$32
Chickpea burger with panko crust, caramelized onions, shoestring fries, and chipotle mayonnaise		\$28
Caesar salad with grilled chicken, turmeric aioli, bacon, Parmesan cheese and red onion pickles		\$28

## DESSERTS

Moist sweet potato brownie with cocoa coulis		\$10
Pouding chômeur, milk chocolate caramel, and brown sugar cream		\$10
Carrot cake with candied pineapple and vanilla cream		\$10

## CHILDREN'S MENU (12 AND UNDER)

Crispy chicken strips and shoestring fries		\$16
Seasonal pasta of the moment		\$14

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