






## 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	\$20
• olives marinated in preserved lemon	

## 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