SOUPS

CLASSIC FRENCH ONION.....12 EAST COAST SEAFOOD.....12 **INSPIRATION OF THE MOMENT.....7**

STARTERS

STEAK TARTARE.....16

Lemon Pearls | Croutons | Fried Capers Main Course.....32

TWO SALMONS TARTARE.....16

Cucumbers | Mascarpone Cream Main Course32

FRIED CALAMARI.....15

Sriracha and Lime Dipping Sauce

POUTINE.....13

Montebello Cheese Curds

BAKED BRIE.....15

Smoked Apple | Maple Pecans | Croutons

FOIE GRAS MOUSSE.....15

Porto Jelly | Croutons

SALADS

CHICORY SALAD.....15

Pancetta | Poached Duck Egg Cider Dressing

CLASSIC CAESAR.....15

Parmesan | Bacon | Croutons Half Portion.....10

With Chicken Breast or Grilled Salmon....23

MESCLUN.....12

Balsamic Dressina .Half Portion....8

SIGNATURE

SWORDFISH STEAK.....25

Chunky Ratatouille | Arugula Oil

CONFIT DUCK LEG25

Tomato and Vegetable Cassoulet Potato Mousseline

POUTINE23

Shredded Duck Confit Pan-Seared Foie gras | Montebello Cheese

MEATS

STEAK-FRITES.....27

Flank Steak | Pepper Sauce

BREADED VEAL CUTLET.....25

Potato Mousseline

Creamy Mushroom Sauce

SPARE-RIBS.....26

French fries

Choice of BBQ or spicy BBQ Sauce

FISH

FISH & CHIPS.....23

Fries | Tartare Sauce

GRILLED ATLANTIC SALMON.....23

Squash Purée | Brussels Sprouts | Bruchetta

PASTA

CHEF'S MAC & CHEESE.....22

Inspiration of the day

BAKED SPAGHETTI

WITH MOZZARELLA.....21

Tomato or Meat Sauce | Garlic Bread

SANDWICHS

Served w/ Mesclun Salad or Fries

BEEF HAMBURGER.....21

Cheddar Pancetta Château Sauce PORK TACOS21

Citrus Gel Chimichuri

CHICKEN CIABATTA.....21

Cheddar Pancetta Chipotle Mayo

SMOKED MEAT....21

Pretzel Bread Fried Pickle Basil Mustard