

AUX CHANTIGNOLES

SOUPS

CLASSIC FRENCH ONION
INSPIRATION OF THE DAY

13
8

SALADS

CAESAR
romaine lettuce, parmesan, bacon
ciabatta herb croutons

15

SEASONAL
pickled field berries, mixed greens,
watermelon radish, balsamic vinaigrette

12

STARTERS

POUTINE
Montebello cheese curds

13

STEAK TARTARE
65-degree egg yolk, grilled sourdough,
mustard seeds

17

CHARCUTERIE BOARD
smoked duck, chorizo, prosciutto, pork terrine

18

CHICKPEA HUMMUS
pita bread and raw vegetables

13

ADD ON TOP

CHICKEN
SALMON
SMOKED MEAT
MARINATED TOFU
FOIE GRAS
BLUE CHEESE
GOAT CHEESE

9
9
9
9
9
5
5

MAINS

PROSCIUTTO GRILLED CHEESE 20
served with fries or salad

SMOKED SALMON TARTINE 19
cream cheese, lettuce, capers, pickled onions

CLASSIC CLUB SANDWICH 21
served with fries or salad

CANADIAN BEEF BURGER 21
pancetta, swiss cheese, chipotle aioli
served with fries or salad

SMOKED MEAT 21
house sauerkraut, dill pickle
served with fries or salad

FISH OF THE DAY 20

STEAK AND FRIES 30
8 oz striploin, roasted garlic jus

SPAGHETTI 21
tomato or meat sauce
served with mozzarella and garlic bread

PASTA OF THE DAY 21

PAN-SEARED KING MUSHROOMS 21
charred eggplant purée, carrots, farro

CERTIFIED AAA CANADIAN ANGUS BEEF

DESSERTS

SUGAR PIE 11
PECAN PIE 11
FRESH FRUIT SALAD 11
QUÉBEC MAPLE CRÈME BRÛLÉE 11
CHEESE PLATTER 18

Do not hesitate to share your dietary needs and preferences. Gluten and dairy free options are available. Our goal is to consistently embrace and support the utilization of local raised produce, wild sustainable fish and natural hormone-free pork, poultry and protein. For groups of 8 and more, 15% is applicable.