



STARTER

HOMEMADE BREAD 6
 Flavored butter

APPETIZERS

LOCAL SQUASH 14
 Ricotta | nougatine squash seeds

ONION SOUP 12
 Montebello cheese gratin | white wine broth

SHRIMP COCKTAIL 16-30
 Half pound | pound
Unscaled

ENDIVE SALAD 15
 Radicchio | roasted pistachios | goat cheese from ferme Floralpe | honey vinaigrette from Kenauk

GEM LETTUCE SALAD 14
 Croutons | parmesan | bacon | garlic flower vinaigrette

BEEF TARTARE | 2.5 OZ 14
 Walnuts | pears | blue cheese

TO SHARE

SURF AND TURF 129
 Filet mignon | Kenauk trout | lobster | foie gras sauce | seasonal vegetables



These items can be modified to become vegetarian. Please inquire with your server.

MAIN DISHES

CONFIT DUCK LEG 35
 Meaux mustard sauce | seasonal vegetables

WALLEYE FILLET 36
 Buckwheat risotto | salsify

8 OZ FILET MIGNON 58
 Port sauce | pan-fried seasonal vegetables

SEAFOOD PAPPARDELLES 40
 Market arrivals | citrus cream

SLOW COOKING BISON MACREUSE 38
 Red onions bone marrow purée

ROASTED CAULIFLOWER 28
 Cereal crust | tahini vinaigrette | local Québec citrus from Vyckie

BEEF TARTARE 7.5 OZ 42
 Walnuts | pears | blue cheese | served with fries

DESSERTS

CRÈME BRÛLÉE 12
 Vanilla flavor

APPLE, MAPLE & WALNUT SANDWICH 12
 Goat cheese cream from ferme Floralpe

CHOCOLATE CAKE 14
 Montebello beer | sudachi crème anglaise

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