

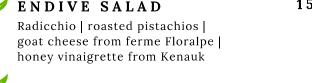
STARTER

MAIN DISHES

HOMEMADE	BREAD	6
Flavored butter		U

APPETIZERS

LOCAL SQUASH Ricotta nougatine squash seeds	14
ONION SOUP Montebello cheese gratin white wine broth	12
SHRIMP COCKTAIL Half pound pound Unscaled	16-30
ENDIVE SALAD	15



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

BEEF TARTARE | 2.50Z 14 Walnuts | pears | blue cheese

SURF AND TURF 129

Filet mignon | Kenauk trout | lobster | foie gras sauce | seasonal vegetables

DESSERTS		
	BEEF TARTARE 7.5 OZ Walnuts pears blue cheese served with fries	42
	ROASTED CAULIFLOWER Cereal crust tahini vinaigrette local Québec citrus from Vyckie	28
	SLOW COOKING BISON MACREUSE Red onions bone marrow purée	38
	SEAFOOD PAPPARDELLES Market arrivals citrus cream	4 0
	8 O Z FILET MIGNON Port sauce pan-fried seasonal vegetables	5 8
	WALLEYE FILLET Buckwheat risotto salsify	3 6
	CONFIT DUCK LEG Meaux mustard sauce seasonal vegetables	35

TO SHARE

CHOCOLATE CAKE

Floralpe

CRÈME BRÛLÉE

Vanilla flavor

SANDWICH

Montebello beer | sudachi crème anglaise

APPLE, MAPLE & WALNUT

Goat cheese cream from ferme

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

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

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