

AUX CHANTIGNOLES

APPETIZERS

HOMEMADE BREAD Flavored butter	5
SOUP OF THE DAY	9
ONION SOUP Montebello cheese gratin, white wine broth	13
ARTISAN SALAD Figs, prosciutto, caramelized nuts, Goat cheese from Ferme Floralpe, champagne vinaigrette	15
<i>Extra chicken or tuna</i>	9
GEM LETTUCE SALAD Croutons, parmesan, garlic flower vinaigrette	17
<i>Extra chicken or tuna</i>	9
POUTINE Cheese curds from Montebello	13
HUMMUS Grilled homemade pita, olives	13
CHICKEN WINGS (12) BBQ sauce	20
BEEF TARTARE Roasted pumkin seed bread, creamy ricotta with roasted peppers	22-35

THE BOARDS

LOCAL ARTISAN CHARCUTERIE	25
LOCAL MONTEBELLO CHEESE	32

ENTREES

AAA TENDERLOIN FILLET (8 OZ) Port sauce, pan-fried vegetables from ferme du Ruisseau Noir	58
COD STEAK Tomatoes and lavender, torrefied barley and spinach	42
SEAFOOD PAPPARDELLES Market arrivals, citrus cream	32
CANADIAN BEEF BURGER Beer caramel and marinated mushrooms, Tête à Papineau cheese	25
SPAGHETTI WITH MOZZARELLA CHEESE Tomato or Bolognese sauce	21
MARINATED CHICKEN TORTILLA Corn salsa and black beans, avocado mayonnaise	19
<i>Burger or wrap available for vegetarien options</i>	
CHICKEN DISH: CHEF'S INSPIRATION Market arrivals	42

DESSERTS

CRÈME BRULÉE Vanilla flavor	12
PECAN OR SUGAR PIE Vanilla ice cream	12
FRENCH RUM BABA WITH KRAKEN RUM Blackberry compote	14

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. Taxes and service are extra.

For groups of 8 and more, 15% is applicable.

2021-07-31