

SOUP OF THE DAY 8

FRENCH ONION SOUP 13

St-Arnould beer, Tomme de Grosse-Île cheese

TARTICLETTE (TO SHARE) 21

Adoray cheese, fingerling potatoes, garlic and crisp pancetta, cranberry and maple chutney, croutons

AXE CAESAR SALAD Starter 11 | Main course 16

DUCK CONFIT TARTINE 18

Duck confit, smoked apple cheddar, asparagus, onion compote, cranberry mayo on country loaf bread, with side greens

POUTINE 14

French fries, St-Guillaume cheese curds, classic gravy
+ shredded smoked meat 8

FORGOTTEN TOMATOES AND QUÉBEC MOZZARELLA 18

Heirloom tomatoes, Québec mozzarella, focaccia croutons, prosciutto chips

SALMON TARTARE

Appetizer 14 | Main course served with French fries 23

Apple, cucumber, coriander and pine nuts,
flaxseed flatbread chips and basil pearls

CRISPY QUINOA ROLL 23

Jackfruit, fennel remoulade and
vegan curry mayonnaise

TREMBLANT NACHOS 16

Black olives, red onions, jalapenos, guacamole,
pico de gallo, sour cream

VEGETARIAN CHILI 20

Shallots, cheese, sour cream, croutons

SEAFOOD AND ARGENTINE PESTO PAPPARDELLES 25

Octopus confit, scallops, shrimp and lobster, Parmesan

VEGETARIAN BURGER 20

Black bean and corn patty, goat cheese, tomatoes, arugula,
onions, roasted garlic aioli

SIGNATURE CHEESEBURGER 20

Mushrooms, 1608 cheese, bacon, lettuce, tomatoes, onions

TURKEY CLUB 19

Focaccia, bacon, tomatoes, cranberry mayo

BEEF FLANK STEAK 1855 (8 OZ) AND FRIES 28

Maple and balsam fir marinade, veal jus and spicy mayo

PAN SEARED SALMON 27

Smoked olive tapenade, Nantes carrot purée, asparagus,
cherry tomatoes, mushrooms

TO ACCOMPANY ANY DISH

Poultry breast 8

Shredded smoked meat 8

French fries or green salad 6