



Entrees

Poisson

Filet de cabillaud à la plancha \$25

Coques sautés, brandade de morue

Salted cod brandade topped with seared local codfish filet
and sauteed clams

Végétarien et végétalien

Vacherin du mont-d'or en fondue pour 2 \$45

Ail, croutons de pain, botani

Mont-d'or Vacherin cheese fondue for 2, garlic, French bread croutons, botani
white wine.

Charlotte d'endives végétalienne \$23

Champignons, riz basmati, sauce agrumes et lait de soja

Vegan charlotte of endives with mushrooms, basmati rice, citrus soymilk sauce

Risotto au topinambour \$29

Chips de parmesan

Jerusalem artichokes risotto, Parmigiano-Reggiano chips

Viande

Poulet rôti à la broche \$25

Légumes confit, purée de pommes de terre et jus de volaille

Marinated spit roasted chicken à la Provençale, confit vegetables mashed
potatoes and chicken jus.

Steak frites \$35

Sauce vin rouge et échalottes

New-York strip steak seared on the plancha, hand-cut French fries and red wine
shallots sauce

Boeuf braisé aux carottes \$32

Legumes confit et purée de pommes de terre

Red wine braised short ribs, mashed potatoes and confit vegetables

Fromage

Assiette de 3 fromages \$15

Three cheese selection with toast and seasonal accompaniments

Assiette de 5 fromages \$21

Five cheese selection with toast and seasonal accompaniments

Menu created by Chef Philippe Rispoli and his team.
Bon Appétit!

