



MENU

FIN DE SOIRÉE

AFTER
9 P.M.

STARTERS

FRIED CALAMARI WITH GRANA PADANO

Spiced tomato sauce, lime and coriander mayonnaise

CHICKEN LIVER MOUSSE

With green peppercorns, maple and cognac

ROASTED BLACKPUDDING

Parsnip and apple mousseline with calvados and buttermilk, beet and apple garnish

CREAM OF MUSHROOM SOUP

Duck confit and shitake chips

MINISTRONE SOUP

Parmesan, fregola di sarda and spinach sprouts

ARUGULA SALAD

CÉLERI RÉMOULADE

MAIN COURSES

MUSSELS FROM PRINCE-EDWARD-ISLAND

Green salad or fries | À la marinière or leek and old cheddar broth

SALMON TARTARE

Classic or lemon, yogurt, spanish caviar and fresh dill

BERNARD STYLE COD FISH'N CHIPS

Crispy beer batter, rémoulade and tartar sauce

GRILLED SALMON WITH BRAISED FENNEL AND PASTIS

Lemon "beurre blanc", potato puree and black olives

SPICY SAUSAGE AND ROASTED VEGETABLE FETTUCCINI

Spiced oil, garlic and fresh basil | vegetarian version also available

DUCK CONFIT

Roasted potatoes, arugula salad and truffled vinaigrette

CLASSIC BEEF TARTARE

Green salad or fries

GRILLED ANGUS BEEF HANGER STEAK

With fries, white wine, shallot and thyme sauce

SPELT RISOTTO WITH CEPE MUSHROOMS, VEGETABLE STOCK AND PECORINO ROMANO

King oyster mushrooms, kale with garlic and roasted almonds

STARTER + MAIN COURSE • 27 \$

*AVAILABLE FOR CLIENTS ARRIVING AFTER 9 P.M.