



# 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

**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 FETTUCCHINI**

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.