

STARTERS

AS A STARTER OR TO SHARE

OYSTERS !

SELECTION OF THE MOMENT
SERVED ON ICE WITH LEMON AND MIGNONETTE

DEMI-DOUZAINE 21,00 | DOUZAINE 39,00

ANTIPASTI BOARD

FINE CHARCUTERIES, CACCIOCVALLO CHEESE,
MARINATED VEGETABLES, OLIVES ET CROÛTONS 26,00

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<<ROMEO>> COLD SOUP

CUCUMBER, YOGURT, ROASTED ALMONDS, FRESH DILL 12,00

ANDALOU GASPACHO, KALAMATA OLIVES, FETA CHEESE 14,00

ROMAINE SALAD WITH PARMESAN,

CREAMY VINAIGRETTE, ANCHOVIES, GARLIC CROÛTONS, BACON, POACHED EGG 17,00

ENDIVE AND ROASTED PEAR SALAD WITH ABBAYE SMOKED BLUE CHEESE

SPINACH, NUTS AND BOURBON VANILLA VINAIGRETTE 18,00

CAPRESE SALAD, QUEBEC'S BUFFALO MOZZARELLA

VINE AGED TOMATOES, FRESH HERB VINAIGRETTE, ARUGULA AND BALSAMIC 18,50

½ **SALMON TARTARE**, CLASSIC or LEMON, YOGURT, SPANISH CAVIAR AND FRESH DILL 18,50

FRIED CALAMARI WITH GRANA PADANO

SPICED TOMATO SAUCE, LIME AND CORIANDER MAYONNAISE 18,75

GRILLED OCTOPUS, TOMATO AND OLIVE SALAD, OREGANO VINAIGRETTE 21,50

½ **CLASSIC BEEF TARTARE** 18,50

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SIDE ORDERS

FINE GREEN BEANS 9,00 | CELERY ROOT REMOULADE 9,50 | ARUGULA VINAIGRETTE 8,00

GREEN SALAD 6,00 | WILD MUSHROOMS 10,00

POTATO PURÉE 9,00 | FRIES 8,00

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MAIN COURSES

SALMON TARTARE

GREEN SALAD OR FRIES 32,00

- CLASSIC SALMON OR
- SALMON WITH LEMON, YOGURT, SPANISH CAVIAR AND DILL OR
- CLASSIC BEEF

VEGE RISOTTO WITH BUTTERNUT SQUASH, SAGE, MUSHROOMS AND PARMESAN CHEESE 26,00**MUSSELS FROM PRINCE-EDWARD-ISLAND, SALAD OR FRIES** 27,50

"À LA MARINIÈRE" OR LEEK AND OLD CHEDDAR BROTH

GRILLED SALMON STEAK, "SAUCE VIERGE" WITH CAVIAR

POTATO PUREE, PAN-SEARED ZUCCHINI WITH GARLIC 32,00

BERNARD STYLE COD FISH'N CHIPS

CRISPY BEER BATTER, RÉMOULADE AND TARTAR SAUCE 28,00

PAN FRIED SEA BASS, BEURE NOISETTE

SQUASH AND GOAT CHEESE MOUSSELINE, BEETS AND GREEN BEANS 36,00

ROASTED SCALLOPS, LEMON AND TRUFFLE SAUCE

CELERIAC MOUSSELINE, JULIENNE VEGETABLES, "POMMES PAILLES" 39,50

RISOTTO WITH ARGENTINA SHRIMP

BASIL PESTO AND PEAS, LEMON FENNEL AND CRUSHED BLACK OLIVES 34,00

SPAGHETTI VONGOLELITTLE NECK CLAMS WITH ROASTED GARLIC, BASIL AND PARSLEY
WHITE WINE AND TOMATO SAUCE, ARUGULA 32,00**VEAL RAVIOLI, PORTO CREAM SAUCE,**

WILD MUSHROOMS, VEAL STOCK AND PARMESAN 30,00

DUCK CONFIT

ROASTED POTATOES, ARUGULA SALAD AND TRUFFLED VINAIGRETTE 29,75

GRILLED ANGUS BEEF HANGER STEAK,

WHITE WINE, SHALLOT AND THYME SAUCE, FRIES 35,00

BRAISED FLAT IRON BEEF WITH RED WINE

POTATO PURÉE WITH CONFIT GARLIC, FRIED SHALLOT AND FINE GREEN BEANS 32,00