

menu

Labneh and crispy shallot dip, chips, vegetable skewer 16
Choice of : smoked scallop or beef jerky



Mélanie's tomatoes, herb vinaigrette, pine nuts, 21
anchovies, calamansi and smoked olive oil

Gaspésie tuna and Stimpson's surf clam, shoyu 25
gaspacho, aioli and radish



Arctic char, beans and kale, sea urchin and mullet roe 29

Scallops, corn, miso hollandaise, chanterelle 25
mushrooms, lapsang souchong

Beaurivage pork collar, lobster, coleslaw, gremolata 33
and red wine sauce



Waffle, Louis d'Or, carrot and cumin condiment 14

Blueberry clafoutis, vanilla ice cream and maple 12
blueberry caramel



Bread and butter 3

Extra foie gras from Le Canard Goulu, 50g 23

Extra Antonius siberian caviar, 15g 45

Wine pairing 60

Full menu, per person 80

