

Sous Sol
2 au 6 octobre 2018

Première

Oyster 3\$/pc.

Roasted Olives 6\$

Cheese Plate 15\$

Scallop Crudo

*Buttermilk Gazpacho, Cucumber,
Fermented Chili, Corn Nuts, Tarragon*

12\$

Roasted Bone Marrow

*Parsley & Onion Salad,
Grilled Bread*

9\$

Tomato Salad

*Buttermilk & Feta Panna Cotta,
Champagne Vinaigrette, Preserved Ginger, Pine Nuts*

11\$

Foie Gras Terrine

*Brioche, Lillet Blanc Gelée,
Rhubarb & Pear Compote, Pistachio*

12\$

Beef Tartare

*Egg Yolk, Cornichons, Capers, Shallots,
Turmeric & Anchovy Aioli, French Bread*

13\$

As Venison Tartare Add 3,75\$

Deuxième

À la carte

Fried Chicken

*Sauce Mornay, Squash Purée, Pickled Raisins,
Radish, Za'atar*

18\$

Tiger Prawns

*Bacon, Charred Cabbage, Skordalia,
Manitoba White Fish Roe, Dill*

21\$

Pork Loin

*Sauce Au Poivre, Pickled Plum,
Walnuts, Dijon*

18\$

Beef Noisette

*Bordelaise Sauce, Fall Vegetable Stew,
Cauliflower Purée, Truffle Oil*

21\$

Seared Foie Gras Add 5\$

Side Dishes

Caramelized Carrots

*Feta, Mint, Quatre-Épices,
Pumpkin Seeds*

8\$

Roasted Cauliflower

*Chorizo, Harissa, Chèvre,
Marcona Almonds*

9\$

Fried Potatoes

*Horseradish Aioli, Bleu Cheese,
Pickled Shallot, Dill*

7\$

Grilled Zucchini

*Pickled Zucchini, Spicy Tempura Flakes,
Smoked Yoghurt, Sunflower Seeds*

8\$