

**Quebec's fine cheeses** 20.  
4 variety, 100 grams

**Marinated olives** 5.  
served warm, red wine, orange and  
rosemary

**Karine's buns** 6.  
assorted homemade breads

**Sarladaise potatoes** 8.  
fried in duck fat, salted herbs aioli

**Leek pancake** 12.  
eggplant caviar, homemade Jersey milk  
ricotta, lemon and honey

**Warm salad** 12.  
artisan romain lettuce, roasted root  
vegetables, confit garlic dressing

**Iceland cod** 14.  
panko breaded and fried, herb pesto and  
salad, fennel, lemon and tobiko

**Snails and garlic** 14.  
braised in garlic butter, brioche dips,  
Hercules de Charlevoix

**Mushroom tagliatelle** 15.  
wild and cultivated mushrooms, pecorino  
Romano and mascarpone

**Salmon tartar** 16.  
Granny Smith, fennel, lime and grainy  
mustard

**Homemade blood pudding** 17.  
apples and cider

**The raviolis** 17.  
hand made, ask your server

**Foie Gras au Torchon** 20.  
butternut squash and autumn spices

**Foie Gras ravioli** 16.  
celery-root, currant grape and brandy

**Sweetbread** 21.  
corn meal crusted, carrot gnocchis and  
cream, white wine sauce

**Lamb from Quebec** 26.  
shoulder patty, creamy salted herb  
polenta roots and rosemary

**Highland beef scoter** 32.  
aligot, green beans, classic  
bearnaise and red wine sauce

**Daily catch** market priced.  
ask your waiter

**Choco Boréal** 12.  
dark chocolat, cherries, saskatoon  
berries and spruce beer

**Crème brûlée** 6.

**Lemon square** 12.  
mandarin in 2 times, pistachio ice  
cream

