

## Soups

|  |   |
|--|---|
| Soup of the day  | 6 |
| French onion soup<br>White wine, croutons, Gruyere, old cheddar. | 9 |

## Snacks

|   |    |
|---|----|
| Chorizo mini pogos (3)<br>Yellow mustard  | 5  |
| Spicy fried calamari<br>Sambal oelek mayo   | 12 |
| Crispy shrimps<br>Almond and brick coating, Thai emulsion, crunchy vegetable salad. | 12 |
| Plate of cold cuts<br>Pickled vegetables, egg, toasted bread.                       | 14 |

## Appetizers

|   |     |
|---|-----|
| Fresh oysters on the half-shell   | m/p |
| House half-cooked smoked salmon<br>Potato pancakes, dill cream, mullet roe.   | 13  |
| Roasted salt-crusted beets with warm goat cheese<br>Arugula, grapes, pecans, maple vinaigrette, toasted walnut bread. | 13  |
| Marieville foie gras cooked "au torchon"<br>Fruit terrine, homemade brioche.  | 21  |

## Salads

|   |           |
|---|-----------|
| Mixed salad<br>House vinaigrette  | 6         |
| Block of iceberg<br>Ranch dressing, bacon, blue cheese, cherry tomatoes, cucumber, radish, pecans.                    | 10        |
| Cesar Salad<br>Sliced hearts of Romaine, prosciutto chips, Parmesan, garlic croutons, yogurt dressing.<br>Add chicken | 9 16<br>6 |
| Duck gizzard confit<br>Curly chicory, poached egg, Parmesan, truffle oil vinaigrette.                                 | 15        |

## Tartares

|   |    |    |
|---|----|----|
| Beef tartare  | 14 | 25 |
| Salmon tartare<br>Lemon, dill, mullet roe.                              | 14 | 25 |
| Appetizers served with salad<br>Main dishes served with fries and salad |    |    |

## Fish

|   |     |
|---|-----|
| <b>Pan-seared salmon</b><br>Organic red quinoa, edamame, kale, chimichurri sauce. | 24  |
| <b>Catch of the day</b>   | m/p |

## Meat

|  |    |
|--|----|
| <b>Roasted Cornish hen</b><br>Mushrooms, potato puree with garlic confit.  | 25 |
| <b>Braised Alberta lamb shank</b><br>Carrots, turnip, cipollini, ratte potatoes.   | 32 |
| <b>Marieville mulard duck</b><br>Pan-fried breast, pastilla, butternut squash, kale, grapes, pistachios.                           | 31 |
| <b>AAA flank steak</b><br>Sage butter, homemade fries.   | 24 |
| <b>Angus Pride New York steak</b><br>Accompaniment of the day  | 30 |
| <b>Angus Pride grilled prime rib for two</b><br>Marinated in horseradish, brown sugar and cayenne, rosemary, vegetables and fries. | 74 |

## Burgers

|   |    |
|---|----|
| <b>Beef burger</b><br>Tomatoes, lettuce, onions, pickles.           | 15 |
| <b>Lamb burger</b><br>Fresh goat cheese, arugula, tomatoes, onions. | 17 |
| Add poutine   | 4  |
| Add old cheddar   | 2  |
| Add bacon   | 1  |
| Burgers served with homemade fries                                  |    |

## Comfort food

|   |   |    |
|---|---|----|
| <b>Mac and cheese</b><br>Gruyere and old cheddar Béchamel sauce.                    | 9 | 16 |
| <b>Fish and chips</b><br>Coleslaw, homemade fries.                                  |   | 17 |
| <b>Ribs</b><br>Coleslaw, homemade fries.  |   | 25 |
| <b>Shepherd's pie</b><br>Braised beef cheek, truffle oil, cream corn, potato puree. |   | 18 |

Chef : S'Arto Chartier-Otis