

MAIN COURSES

HALIBUT BOUILLABAISSÉ FOR 2

STEAMED QUEBEC HALIBUT, MUSSELS, LITTLENECK CLAMS, PEPPERS, FENNEL, ONION, CHERRY TOMATOES, SAFFRON. SHELLFISH AND HALIBUT TOMATO BROTH FLAVORED WITH PASTIS.
ROASTED POLENTA **72**

CLASSIC BEEF TARTARE

WITH CAPERS, GHERKINS, GRATED EGG YOLK. SALAD OF GRILLED LETTUCE, RED ONION AND RADDICCHIO, ANCHOVIES AND ROASTED GARLIC VINAIGRETTE, CROUTONS **35**
EXTRA FRIES & MAYO **+ 6**

"MUSSELS & FRIES" NEWFOUNDLAND MUSSELS TO YOUR TASTE!!!

TOASTED COUNTRY BREAD, HOMEMADE FRENCH FRIES, MAYONNAISE
(MARINIÈRES – FENNEL & PASTIS – LOBSTER BISQUE) **29**
(PORTUGUESE – ALSATIAN -- CREAMY CURRY) **32**

VEGETABLES FROM "LA BAIGNEUSE FARM" IN GREEK SALAD

CHERRY TOMATOES, LEBANESE CUCUMBERS, RADICCHIOS, KALAMATA OLIVES, GREEN ONIONS, HERBS VINAIGRETTE WITH SHERRY VINEGAR, SHEEP'S FETA MARINATED IN HERBS,
SPICY GASPACHO SORBET **29**

SWORDFISH TATAKI IN PEPPER AND THYME CRUST

PEACH SALAD, ROASTED PARSNIPS AND PISTACHIOS, MISO AND CHARDONNAY VINAIGRETTE,
CREAMY PARSNIP PURÉE **38**

SPAGHETTI POMODORO, CHARCOAL-GRILLED GARDEN VEGETABLES, BASIL **26**

SPAGHETTI POMODORO & FRESH BASIL **21** **FOR CHILDRENS \$14**
EXTRA PARMIGIANO REGGIANO & PECORINO **+ 3**

EXTRA 4 SEARED SCALLOPS **16**

EXTRA 3 GRILLED SHRIMPS **12**

BREAD ON REQUEST !

APPETIZER

OYSTERS ON SHELL **6 Oysters/18** **12 Oysters/34** **18 Oysters/48** **24 Oysters/62**
SERVED WITH MIGNONETTE, HOMEMADE BUFFALO SAUCE AND LEMON

CHICKEN LIVER PARFAIT WITH ARMAGNAC

BAHN MI GARNISHES: CARROT AND CABBAGE SALAD WITH SESAME AND CORIANDER, SPICY MAYONNAISE, GRILLED BORDERON BREAD **17**

ARANCINO WITH MORELS AND PARMESAN

MARINATED MUSHROOMS WITH TRUFFLE AROMAS, AÏOLI, DRIED MOREL POWDER **17**

CRISPY SURF AND TURF MEATBALL

MINCED PORK MEAT, ARGENTINIAN SHRIMP, HOT PEPPERS, SAGE, PARSLEY AND RICE CRUMBS. SAUTÉED CHANTERELLES MUSHROOM, QUEBEC CORN AND SAVOY CABBAGE, PORK BROTH WITH PARMESAN **23**

TOFU SPREAD WITH SPINACH AND GREEN PEAS

SPICY CASHEW, CONFIT LEEKS, PEA SPROUTS, DRIED PITA **16**

FISH RILLETES CONFIT IN OLIVE OIL

CRISPY FENNEL SALAD WITH LEMON VINAIGRETTE, TOASTED COUNTRY BREAD **16**

ALBACORE WHITE TUNA SASHIMI

FRESH TUNA, RECIPE OF THE MOMENT **26**

SCALLOP CRUDO

RAW HOKKAIDO SCALLOPS, TOBIKO, BASIL OIL, SALAD OF TURNIP, KOHLRABI, CUCUMBER, CRÈME FRAICHE **27**

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PLEASE ADVISE US OF ANY ALLERGIES OR SPECIAL DIETS