

## les entrées

### Soupe du jour

Fresh soup prepared daily by the Chef

### Tartare de saumon

Salmon tartare – a mixture of salmon, smoked salmon, shallots and herbs

### Fondue parmesan

Fondue parmesan – creamy deep fried parmesan and gruyère squares served with a frisée salad

### Crabe à carapace molle croustillant

Crispy soft shell crab with a frisée salad topped with green aioli sauce

### Assiette charcutière

House-cured meats, foie gras and patés with cornichons

## les salades

### Salade biologique avec vinaigrette maison

Organic salad served with a crispy potato basket with Café's house vinaigrette

### Salade de betteraves rôties bébé

Roasted baby beet salad and chive vinaigrette

### Trio Rainbow salade de tomates cerises

Rainbow cherry tomato trio salad: pickled ramps, cold shot glass and honey goat cheese

### Chèvre chaud du Québec avec mesclun

Warm Quebec goat cheese on a bed of mesclun mix served with toast

## les poutines

### Poutine avec côtes de boeuf

Poutine with cream sauce, curds and pulled beef short-ribs

### Poutine crémeuse avec côtes de boeuf nappées de foie gras

All-dressed poutine – cream sauce drenched frites sprinkled with beef short-ribs and curds topped with foie gras

Chef: Bernadette Calpito

\*Foie gras topping add \$10 per serving. †Poutine substitution for frites is \$8 per serving. Poutine with foie gras substitution for frites is \$12 per serving.

If you require a vegetarian plate, please ask your server and the Chefs will be happy to prepare a meal for you based on your requirements.

All meals are served with sautéed market fresh vegetable unless otherwise noted. Dinner bread and desserts are baked on the premises. Please advise your server of any food allergies.

Where possible, food products are sourced directly from Québec-based suppliers including our maple syrup produced by Rosaire Côte, La Présentation and cheeses from the Charlevoix farm region of Québec. Wild boar meat is sourced from Montebello, Québec. **ONLY** Perron Québec cheese curds are used in our poutine dishes — sourced through The Cheese Boutique.

15% gratuity will automatically be added to receipt for parties of 6 or more.

## les plats principaux

**6** **Hambourgeois de sanglier avec avec foie gras garni de fromage Monterey Jack et frites** **21**

**12** Wild boar burger topped with foie gras, Monterey Jack cheese and frites

**15** **Pistaches poêlé en croûte de loup de mer** **26**

Pan-seared pistachio crusted sea bass with purple asparagus raft and morel jus

**16** **Rib eye vieillit 60 jours avec frites\*** **27**

60-day aged rib eye steak with frites

**Confit et magret de canard avec pommes de rostii** **28**

Duck confit magret with potato rostii

**sm 18** **Longe de cerf poêlé avec un ragoût de betteraves rouges coiffées mousse de foie gras** **30**

**lg 25**

Pan-seared venison loin with red beet ragout topped with foie gras foam

**7** **Canard dans une jarre** **36**

Duck in a Jar – foie gras stuffed duck marget immersed in venison balsamic reduction with savoy cabbage, leeks and Berkshire porkdouble smoked bacon served on a bed of rustic mashed potatoes

(ONLY available on Friday or Saturday or by special request.)

**8**

## les desserts

**12** **Crêpe avec fruits de saisons** Fresh fruits crêpe **5**

**Poire pochée avec fraise crème vanille** **8**

Poached pear with vanilla crème fraise and chocolate sauce

**15** **Gâteau au chocolat blanc au fromage** **8**

White chocolate cheesecake

**Tarte au sirop d'érable** Maple syrup tart **8**

**Trio crème brûlées** Maple, espresso, Cointreau **10**

**Trio de fromages du Québec** **12**

Québec cheeses sourced weekly from

