

Δ BISTRO

Starters & Salads

SOUP OF THE MOMENT \$9

BISTRO SALAD \$19

Fondant leeks, cashew cream, crispy vegetables, seasonal marinades, fresh herb dressing

SALMON GRAVLAX \$19

Infused with “Monna et Filles” blackcurrant gin, mujol caviar, herbs, puffed rice

BEEF TARTARE \$21

Marinated mushrooms, black garlic, sumac, grilled baguette

VEAL CARPACCIO \$20

Quebec filet mignon, horseradish emulsion, Tomme d'Elle, marinated mushrooms, crispy buckwheat

CRABE CAKE \$21

Snow crab, lime-infused cream, lettuce with fresh herbs, citrus

GRILL OCTOPUS \$25

Hummus with candied lemon, romesco-style coulis, sea bacon

Classics

CAESAR SALAD \$23

Romaine lettuce, crispy lettuce, parmesan croutons, homemade Caesar dressing, maple-glazed bacon

THE CLUB \$23

Bacon, Ras el Hanout mayonnaise, grilled chicken breast, tomato, lettuce

BURGER BISTRO \$28

Black Angus beef, bacon, caramelized onions, Pacific Rock cheese, smoked aioli (*VG option available*)

FISH N' CHIPS \$26

Fries, remoulade, labneh citron et aneth

BABY BACK RIBS \$34

Half coated in our signature homemade BBQ sauce, fries

STEAK FRITES \$38

Beef blade steak with pepper sauce, fries and/or salad

Signatures

MUSHROOM RAVIOLI \$31

Pan-seared mushrooms, white miso velvety, Grana Padano velouté

NORTHERN SHRIMP PAPPARDELLE \$32

Lobster bisque, chorizo crumble made from organic chorizo from Charlevoix

SUPREME OF POULTRY \$32

From the farm “Des Voltigeurs”, thyme-infused glaze, dried tomato orgetto

NAGANO PORK LOIN \$26

Parsnip butter “Cassis Monna et Filles” blackcurrant reduced juice, seasonal vegetables

BEEF TARTARE \$33

Marinated mushrooms, black garlic, sumac, grilled baguette, choice of fries or salad

ICELANDIC COD \$44

Slightly smoked sweet mashed potatoes, rhubarb butter sauce, sauteed peas

Desserts

CHOCOLATE LAVA CAKE \$15

Almond and coffee tile, artisanal ice cream

BRETON BISCUITS \$14

Seasonal fruits, chocolate whipped cream

CHEESECAKE \$15

Pistachios oil, praline, raspberries