



Enjoy
local products
from Quebec terroir

FALL MENU

LUNCH & DINNER

STARTERS

 Pumpkin cream - 7

With melilot flower, pumpkin seeds, butternut spaghetti.

Harp wild seal from Magdalen island * - 14

Tataki style, sour cream with blue cheese, caribou mousse and mustard caviar.

 Tart with Alfred the Farmer Cheese - 12

Confit of onions and mushrooms in cream, melted with Alfred cheese, accompanied by arugula.

Yak* tartare from the Yakiti Yack farm in Bolton - 15/29

with Granny Smith apples, green onions, chives, homemade tartar sauce, Haut Marais de l'Isle cheese on the top and croutons. The main dish format is accompanied by homemade fries and mesclun.

ASSORTMENT TO SHARE

Homemade Charcuteries - 15

Seasonal sides, homemade condiments and croutons.

 Quebec Cheeses - 15

3 Quebec Cheeses with nuts, dry fruits and seasonal sides.

Duck Legs - 3 for 6\$ - 6 for 10\$ - 12 for 16\$

Maple glazed, fresh herbs sour cream.

MAIN DISHES

Quebec Duck Burger - 20

In an artisanal brioche bread with marinated onions, goat cheese, spinach, accompanied by mesclun and homemade fries.

 Autumn Orzotto with Haut Marais de l'Isle cheese - 22

like a risotto, with roasted squash, mushrooms and kale.

 Salmon on tartiflette - 26

Roasted salmon served on a tartiflette of small gabrielle potatoes from the island of Orleans, wild boar bacon and Pied-de-Vent cheese from the Magdalen Islands, accompanied by a mesclun.

 Cod in parmentier - 22

With mashed potatoes and sweet potatoes, served with a fall mesclun with walnut oil.

Osso Bucco of Bison- 31

Creamy old cheddar polenta and roasted Brussels sprouts with bacon and old-style mustard.

Wapiti stew - 24

Cooked with Farnham red beer, carrots, potatoes, celery and peas.

1855 Beef flank steak - MP

On the grill, sauce of the moment, mesclun and fries.

Tomahawk - aged beef rib (for 2 people) - MP

Bone marrow and sauce of the day, small potatoes from Orleans island, roasted carrots, and market vegetables.

EXTRAS

ONLY TO ADD TO YOUR DISHES

Homemade fries - 4

Mesclun - 4

Creamy coleslaw - 4

Roasted veggies - 5

Roasted mushrooms - 6

Black pudding - 6

TROU NORMAND

Apple sorbet
sprinkled with
sparkling brut wine - 4

DESSERTS

CHECK OUR BLACK BOARD

All our desserts are
also homemade
by our pastry chef

COFFEE OR GOURMET TEA

with 3 homemade
mini desserts - 8

COFFEES COCKTAIL

Coureur des Bois - 9
Maple Whisky

Italian - 8
Amaretto, Frangelico

Spanish - 9
Kaluha, Cognac

Irish - 8
Whisky, whipped cream

MP : Market price
* : Depending on arrivals

ALLERGIES ? IT'S IMPORTANT, TELL YOUR WAITER ABOUT IT!
In case of error, all non-specified allergies will be charged

Caribou gourmand at home ?
It's possible !
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