

Les entrées

**	Mixed greens		6
*	Old-fashioned cream of tomato soup		7
	Salmon tartare "guédille"		10
**	Onion soup with local cheeses		12
	Mushroom and cheese nem, fig compote		12
*	Selection of cured meats		12
**	Beef tataki, peruvian aji		12
*	Foie gras torchon		14
**	Patatas bravas with aioli		8
**	French fries (in duck fat) <i>traditional or Boris mayonnaise</i>		6
**	Poutine huancaina sauce		10
	<i>with chicken</i>		18

Les plats

**	Vegetarian or vegan dish		20
**	Grilled trout and caramelized walnuts on salad		20
**	Mediterranean salad with grilled chicken		21
**	Salmon tartar, fries and/or salad	12	23
**	Duck club sandwich, apple, chutney mayo, fries and/or salad		23
**	Steak tartar, fries and/or salad	13	25
<hr/>			
*	Pasta du moment
**	Risotto du moment	Boris du moment	13 25
	Dish du moment	
<hr/>			
	Tartiflette tatin black pudding		24
*	Fresh pappardelle, braised boar, radicchio, lardon, mushrooms		25
**	Arctic char, vegetables, mayos		27
**	Eight-pepper and mustard rabbit, gratin dauphinois		27
**	Halibut, mushroom, rose finn apple potatoes, touch of garlic		30
**	Filet mignon etc. <i>180 / 270 gr</i>	25 /	33

Les desserts

**	Cupuaçu sherbet		7
**	Cheese ice cream with guava coulis		9
**	Chocolate marquise, salted maple caramel and vanilla crumble	5	9
	"Pet de sœur"		10

Les fromages du Québec

7 \$ / portion

Chevalier brie triple cream, pasteurized cow's milk	Montérégie
Ermite blue cheese, pasteurized cow's milk	Cantons-de-l'Est
Chèvre à ma manière, pasteurized goat's cheese	Centre-du-Québec
Fleur des Monts, pasteurized sheep's milk	Centre-du-Québec

** gluten free * gluten free possible bread and gluten free bread on demand
We use only certified gluten free and organic broth