

## Les entrées

Mixed greens		6
Old-fashioned cream of tomato soup	4	7
Salmon gravlax, beet, fresh goat cheese, salmon mousse		12
Escargot toast, wild mushrooms, light garlic cream, hazelnut and chervil		12
Selection of organic cured meats		13
Foie gras torchon		13
Patatas bravas with aioli		6
French fries (in duck fat) <i>traditional or Boris mayonnaise</i>		8
Poutine huancaína sauce	10	
<i>with chicken</i>		17

## Les plats

Grilled celeriac, cashew nut puree coco-cari sauce		20
Grilled trout and caramelized walnuts on salad		22
Chicken tonnato		22
Duck, quinoa and rice salad, pear chutney		22
Salmon tartar, fries and/or salad	12	24
Steak tartar, fries and/or salad	12	24

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<i>Soup</i>	..	...
<i>Appetizer</i>	..	...
<i>Pasta</i>		
	<b>Boris du jour</b>	
<i>Risotto / quinotto</i>	..	...
<i>Main dish</i>	..	...
<i>Dessert</i>	..	...

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Tartiflette tatin black pudding	13	24
Duck risotto with oyster mushrooms, sage and orange cream sauce	13	24
Grilled halibut, seaweed beurre blanc		28
Braised rabbit, lemon rosemary gnocchis, chard		29
Filet mignon, vegetables, chimichurri butter	170 / 250 gr	25 / 32

## Les desserts

Cupuaçu sherbet		7
Cheese ice cream with guava coulis		9
Chocolate marquise, salted maple caramel coulis	5	9

## 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 milk	Centre-du-Québec
Fleur des Monts, pasteurized sheep's milk	Centre-du-Québec

Gluten free verified certified

