

Les entrées

**	Mixed greens		6
*	Old-fashioned cream of tomato soup		7
	Salmon tartare "guédille"		10
**	Roasted beets, goat cheese, lentils		10
**	Onion soup with local cheese (Île-aux-Grues, tomme de brebis Fleur des Monts)		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 huancaína sauce		10
	<i>with chicken</i>		17

Les plats

**	Vegetarian or vegan square with roasted vegetables		19
**	Grilled salmon and caramelized walnuts on salad		19
**	Mediterranean salad with grilled chicken		20
*	Lyonnaise salad, lomo, lardon, egg mollet, asparagus, grilled cheese		20
**	Salmon tartar, fries and/or salad	11	22
**	Duck club sandwich, apple, chutney mayo, fries and/or salad		22
**	Steak tartar, fries and/or salad	12	24
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	Pâte du moment
**	Risotto # 1		12 24
**	Risotto # 2	Boris du jour	12 24
	Plat du moment	
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	Tartiflette tatin black pudding		23
	Fresh pappardelle, braised boar, radicchio, lardon, mushrooms		24
**	Grilled pork fillet, bitter spicy cacao sauce, yucca puree		24
**	Arctic char, vegetables, mayos		26
**	Eight-pepper and mustard rabbit, gratin dauphinois		26
**	Halibut, mushroom, rose finn apple potatoes, touch of garlic		29
**	Filet mignon, aromatised butters, vegetables	180 / 270 gr	24 / 32

Les desserts

**	Maple petit pot		6
**	Cupuaçu sherbet		7
**	Cheese ice cream with guava coulis		9
	Lemon curd praline sablé		9
*	Chocolate marquise, salted caramel coulis and vanilla crumble	5	9
	White chocolate and apple nem, pistachio ice cream		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