FINGER FOOD & STARTERS

Homemade brioche bread | 5.
Flavored butter

Fries | 8. – With parmesan and black garlic | 12.
Pepper mayo

Soup of the day | 10.

Seasonal salad | 17.
Cucumbers, tomatoes, red fruits, grilled pumpkin seeds,
avocado cream dressing

Tempura cauliflower | 17.
Coated with honey-caramelized hascap berries,
pineapple and red pepper chutney

Duck confit nachos | 22.
Corn chips, duck confit, cherry tomatoes, sweet pepper,
red onions, green onions, mozzarella, salsa, sour cream

Salmon tartare and smoked marinated trout | 21. (3.5 oz) **| 38.** (6 oz)
White balsamic lemon dressing (served with croutons, add fries and salad to make it a meal)

Beef tartare, foie gras and smoked duck | 23. (3.5 oz) **| 45.** (6 oz)
Mustard mayonnaise (served with croutons, add fries and salad to make it a meal)

MAIN DISHES

Boston lettuce | 22. – Extra chicken +10.
Berries, vegetables, roasted pecans, tempura tofu,
haskap berry honey and yuzu dressing

Naan pizza | 28. – Veggie option | 25.
Tomato sauce, duck confit, black garlic asparagus and mushrooms, mozzarella
(served with salad)

Club sandwich | 25. – To share | 30.
Grilled chicken, cheddar, bacon, tomato, mixed greens, pepper mayo (served with fries)

Old cheddar grilled cheese | 25.
Bacon, roasted pecans, apple-cinnamon compote, arugula (served with salad)

Rabbit burger | 28.
Gouda, shiitake, roasted peppers, tomatoes, arugula,
Dijon-herb mayonnaise, fried pickle (served with fries)

Vegan linguine | 36. – Extra duck confit +10.
Shiitake mushrooms, roasted hazelnuts, vegetable tomato sauce and almond Parmesan

Grilled salmon | 38.
Creamy barley with mushrooms and asparagus, chimichurri sauce

Grilled beef bavette steak | 40.
Cooked medium/rare
Fingerling potatoes, steamed vegetable, five-pepper and Cognac sauce

Service and taxes not included. Prices and items subject to change. – 09-26

DESSERTS

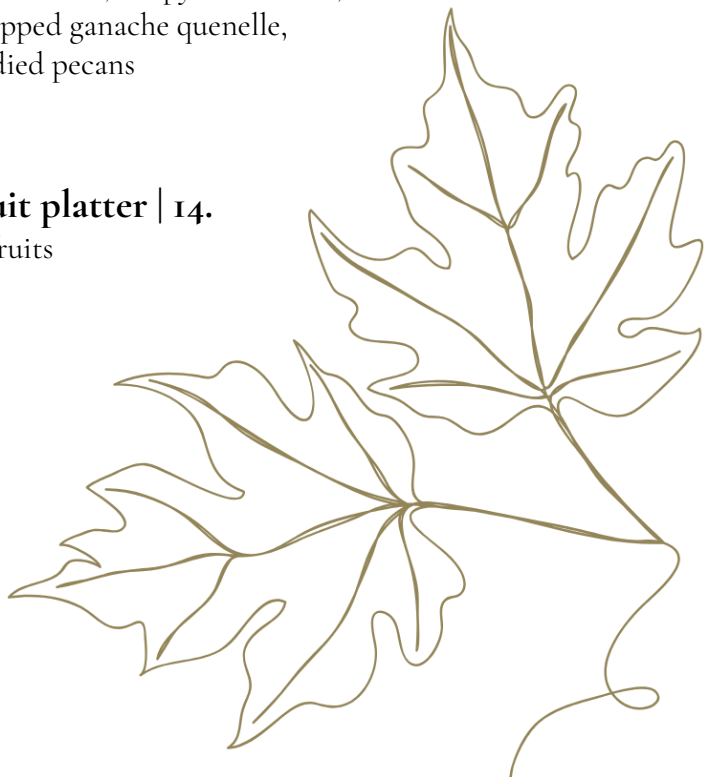


Cheesecake delight | 16.
Creamy cheesecake, Graham crumble, fresh fruit coulis

Guayaquil caramel dessert | 16.
Guayaquil chocolate mousse, fleur de sel caramel,
soft chocolate biscuit

Decadent maple dessert | 16.
Sweet maple cream, crispy shortbread,
vanilla whipped ganache quenelle,
maple candied pecans

Fresh fruit platter | 14.
Fresh cut fruits



BARISTA



Coffee, tea (Earl Grey | Red Rose | Green tea) **| 4.**

***UrbaniThé* herbal tea | 5.**

No Stress
Lemon balm, mint, ginger, lemon, calendula petals

"L'Élixir bleu"
Blueberry, currant, apple, rosehip, hibiscus, orange peel,
butterfly pea flowers, cornflower

"Érable gourmande"
Apple, rosehip, hibiscus, orange, apple, maple sugar,
maple syrup, calendula petals

Americano | 6.
Cappuccino | 8.
Double Espresso | 7.
Espresso | 7.
Latte | 6.

Brazilian (Brandy St-Rémy, Kahlua, Cointreau) **| 14.**
Spanish (Brandy St-Rémy, Kahlua) **| 14.**
Irish (Jameson, Irish Mist) **| 14.**