

FINGER FOOD & STARTERS

Soup of the day | 10.

Toasted bread | 15.

Tomato confit, asparagus, creamy ricotta, young shoots

Bowl of fries, pepper mayo | 8.

Duck confit nachos | 22.

Corn chips, duck confit, cherry tomatoes, sweet pepper, red onions, green onions, salsa, spinach cheese sauce, sour cream

Salmon tartare, trout shavings (3.5 oz) | 21.

Vegetable salsa, camelina oil, young shoots (served with croutons)

Beef tartare with foie gras and smoked duck (3.5 oz) | 23.

Mustard mayonnaise (served with croutons)

MAIN DISHES

Boston lettuce | 20. (Extra chicken +10.)

Berries, vegetables, roasted pecans, tempura tofu, haskap berry honey and yuzu dressing

Naan bread pizza | 25. – Veggie option | 23.

Tomato sauce, duck confit, black garlic asparagus and mushrooms, mozzarella (served with salad)

Club sandwich | 22. – To share | 26.

Grilled chicken, cheddar, bacon, tomato, mixed greens, pepper mayo (served with fries)

Old cheddar grilled cheese | 23.

Bacon, roasted pecans, apple-cinnamon compote, arugula (served with salad)

Rabbit burger | 25.

Gouda, shiitake, roasted peppers, tomatoes, arugula, Dijon-herb mayonnaise, fried pickle (served with fries)

Salmon tartare, trout shavings (6 oz) | 38.

Vegetable salsa, camelina oil, young shoots (served with fries, salad and croutons)

Beef tartare with foie gras and smoked duck (6 oz) | 45.

Mustard mayonnaise (served with fries, salad and croutons)

Grilled salmon | 26.

Vegetable salsa, tomato-herb quinoa, organic black garlic buttered asparagus

Grilled beef bavette steak | 35.

Cooked medium/rare

Fingerling potatoes, steamed vegetable, five-pepper and Cognac sauce



DESSERTS



Cheesecake delight | 16.

Creamy cheesecake, Graham crumble, fresh fruit coulis

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 | 4.

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

Latte | 7.

Cappuccino | 6.

Espresso | 5.

Double Espresso | 7.

Americano | 6.

Iced coffee | 8.

Flavored iced coffee (Vanilla | Hazelnut) | 9.

Brazilian (Brandy St-Rémy, Kahlua, Cointreau) | 14.

Spanish (Brandy St-Rémy, Kahlua) | 14.

Irish (Jameson, Irish Mist) | 14.