




















À LA CARTE

PERLES ET Paddock

OYSTERS 6 - 18\$ / 12 - 36\$

PÂTÉ EN CROÛTE 	19
<i>Quail, Pork, Black trumpets, Pistachios & Sea asparagus Served with Pickled pearl onions & old-style mustard</i>	
ENDIVES ON CHARCOAL   	15
<i>Passion fruit, Blood orange & Pickled shimeji</i>	
ORGANIC NORWAY SALMON 	17
<i>Smoked crème fraîche, Beets & Kiwi</i>	
HAMACHI ORIGAMI  	17
<i>Ginger, Mango & Finger limes</i>	
LES CREVETTES DE MATANE  	17
<i>Mussels, Green strawberries, White turnips & Chickpeas Served with Fresh parsley sauce</i>	
CORN ESPUMA 	19
<i>Octopus, Chayotte, Gorria pepper, Orange & Mujol caviar</i>	
SNOW CRAB 	19
<i>Zucchini roll, Cucumber, Pomelo, Oxalis, & Wasabi sauce</i>	
FINE QUÉBEC CHEESE	17 - 30
<i>Plate (3) et Platter (5)</i>	

MAINS

SUNCHOKES & QUINOA   	28
<i>King oyster chips, Mustard seeds & BBQ onions</i>	
BEEF CHEEKS	32
<i>Braised red cabbage, Caramelized asian pear & Black garlic</i>	
ARCTIC CHAR 	33
<i>Chestnuts, Navy beans, Oyster mushrooms, Sea buckthorn & Lobster bisque</i>	
ICELANDIC COD 	35
<i>Salsify, Brussel sprouts, Horseradish & Poppy seeds</i>	
DUCK & SWISS CHARD 	36
<i>Cranberry jus, French green beans & Oyster mushrooms</i>	

PLEASURES

VERBENA PANNA COTTA  	11
<i>Sea buckthorn & Cinnamon crumble</i>	
SUGAR SEASON	14
<i>Maple yogurt mousse, Maple ice cream, Hazelnut dacquoise & Crumble</i>	
CHOCOLATE BARK	15
<i>Chocolate crumble, Mandarin & Dark chocolate ice cream</i>	
SEASONAL SORBETS   	10
<i>Meringue & Sponge toffee</i>	



GLUTEN FREE



VEGETARIAN



LACTOSE FREE