

PERLES ET Paddock

BAR

OYSTERS OF THE DAYS (6-12) .....18 / 36 <i>Half garnished, half plain and mignonette of the moment</i>	
BREAD FROM BOULANGERIE GUILLAUME .....4 <i>Fermented salted butter</i>	
PONT-NEUF POTATOES    .....5 <i>Mayo of the day</i>	
PEI MUSSEL ARANCINI .....13 <i>Lobster stock risotto, arrabiata sauce, parmesan</i>	
ROASTED CAULIFLOWER SALAD  .....13 <i>Turmeric, buttered cauliflower purée, hazelnut vinaigrette and crumble, pomegranate and fresh mint (vegan option available)</i>	
ROASTED BONE MARROW WITH FLEUR DE SEL  .....17 <i>Served with fresh bread - with Bourbon toboggan +5 \$</i>	
HAZELNUT DUCK TARTARE  .....15 <i>Knowlton duck breast, roasted hazelnuts, port haskap berries, spicy popcorn, sourdough bread with figs and hazelnuts</i>	
CHARCUTERIE AND CHEESE BOARD .....35 <i>Gré des Champs, cheese head, Foie gras torchon, smoke veal tongue, marinated vegetables, homemade mustard</i>	
SHORT RIBS .....40 <i>Braised, demi-glace, smoked gouda and parsnip purée, roasted celery root, brussel sprout, crab apple purée</i>	
<b>ARDOISE</b>	
DAM BIG OYSTER    .....11 <i>Hot, Louis d'or mornay sauce, spinach, almond, caper and panko crumble</i>	
SMOKED LEEK    .....9 <i>Apple vinaigrette, pickled mustard seeds, fried leeks, leek ash</i>	
ROOTS VEGETABLES    .....12 <i>Roasted and puréed, pumpkin seed, cider vinaigrette</i>	
ARTIC CHAR (AVAILABLE IN DINING ROOM ONLY) .....21 <i>Confit, red pepper emulsion, herb sour cream, glazed turnip, confit leek, flame beets</i>	
SWEETBREAD (AVAILABLE IN DINING ROOM ONLY) .....29 <i>Fried with butter, pickled hedgehog mushrooms, mushroom purée, sea-buckthorn, thyme</i>	
SEAL  (AVAILABLE IN DINING ROOM ONLY) .....26 <i>Balsam fir butter, seaweed purée, buckwheat, green alder pepper</i>	
RHUBARB PIE  .....9 <i>Rhubarb, basil</i>	
PARIS BREST .....9 <i>Sunflower seeds and jerusalem artichoke praline</i>	



SANS GLUTEN



VÉGÉTARIEN



VÉGÉTALIEN



SANS LACTOSE