

Open for Lunch Monday to Friday
starting May 13th

4 Courses Menu 80 / guest



Oyster 6 u / 21

Brioche Bread, Gorilla Pepper 9

Alfred Le Fermier, Apple, Cracker 12

Egg Mayonnaise, Snow Crab 15

Fried Mushroom, Yogurt, Herb 17

Charcuterie board from
La Ferme des Quatre Temps 18



Cauliflower Tempura, Dukkah, Shallot 13

Escabèche Mussel, Leek, Horseradish 14

Beef Tartare, Avocado, Brioche 21

Hamachi Crudo, Cucumber, Tarragon 24

Tagliatelle, Braised Lamb, Olive 27

Hanger Steak, Maitake, Anna Potato 29

Halibut from Gaspésie, Zucchini,
Pine nuts 32

For Two:

Pork Chop 600g On The Bone,
Carrot, Sauce Charcutière
58



Rice Pudding Croquettes, Lemon 12

Maple Sablé, Pecan, Chocolate 18

BRUNCH

Jus Loop

Morning Glory *Clementine, Orange,
Strawberry* 5

Beach Bum *Pineapple, Apple, Ginger,
Turmeric* 5

Mango Paradise *Mango smoothie* 5

Mimosa 14

Espressotini 15

Gimlette Annette 14



Menu 2 Courses 50 / guest

Brunch

Oyster 6 u / 21

Brioche bread, Butter, Haskap Berry 11

Alfred Le Fermier, Apple, Cracker 12

Oeuf Mayonnaise, Snow Crab 15

Fried mushroom, Yogurt, Herbs 17

Salmon Gravlax, Potato Rösti,
Beurrasse 21

Beef Tartare, Avonlea, Brioche 21



French Toast, White Chocolate, Apple 18

Scrambled Eggs, Sautéed Mushrooms,
Crackers 20

Edouard & Leo's Sausage,
Potato, Sabayon 20

Hanger Steak, Sunny side up egg,
Swiss chard, Potato 29

Halibut from Gaspésie, Zucchini,
Pine nuts 32



Rice Pudding Croquettes, Lemon 12

Maple Sablé, Pecan, Chocolate 18