

Open for Lunch Monday to Friday



4 Courses Menu 80 / guest



Oyster 6 u / 22

Brioche Bread, Gorilla Pepper 7

Alfred Le Fermier, Apple, Cracker 13

Egg Mayonnaise, Snow Crab 15

Fried Mushroom, Yogurt, Herb 18

Charcuterie board from
La Ferme des Quatre Temps 21

Asparagus from Québec, Mustard
Wild Garlic 18

Escabèche Mussel, Leek, Horseradish 14

Beef Tartare, Avocado, Brioche 22

Hamachi Crudo, Cucumber, Tarragon 24

Tagliatelle, Braised Lamb, Olive 29

Hanger Steak, Maitake, Anna Potato 29

Halibut from Gaspésie, Zucchini,
Pine nuts 32

For Two:

Pork Chop 600g On The Bone,
Piperade, Devil sauce
58



Éclair, Rhubarb, Jasmine 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



Brunch

Oyster 6 u / 21

Alfred Le Fermier, Apple, Cracker 12

Oeuf Mayonnaise, Snow Crab 15

Salmon Gravlax, Potato Rösti, Beurrasse 21

Beef Tartare, Avonlea, Brioche 21



French Toast, White Chocolate, Apple 18

Scrambled Eggs, Sautéed Mushrooms,
Crackers 20

Guinea Fowl Cromesquis, Oyster
Mushroom, Poached Egg 23

Halibut from Gaspésie, Zucchini,
Pine nuts 32



Éclair, Rhubarb, Jasmine 12

Maple Sablé, Pecan, Chocolate 18