

4 Courses - "Discovery" Menu
80 / guest



Oyster 6 u / 22

Brioche Bread, Gorria Pepper Butter 7

Nordic Shrimp Roll 16

Fried Maitake, *Beurrasse*, Herbs 18

Charcuterie board from
La Ferme des Quatre Temps 18

Taramosalata, Radish from ferme des
Quatre-Temps 17



Beets, Dill, Hazelnuts 16

Heirloom Tomato from Radicelle Farm,
Zucchini, Arugula 17

Mozzarella, Sweet Pea, Mint 18

Beef Tartare, Avonlea, Brioche 22

Gaspésie's Red Tuna, Caponata 24



Cavatelli, Chanterelles, Louis d'Or 26

Halibut from Gaspésie, Broccolini,
Browned Butter 32

Beef from PEI, Romesco 30



Sundae, Peach, Sabayon 14

Clafoutis, Cherry, Lavender 14

BRUNCH
Available on Sunday 11a.m to 3p.m

Loop Juice
Morning Glory: *Clementine, Strawberry* 5
Mango Paradise: *Mango smoothie* 5



Mimosa 14
Espressotini 15
Gimlette Annette 14

Brunch

Oyster 6 u / 22
Brioche Bread, Jam, Butter 7
Heirloom Tomato from Radicelle farm,
Zucchini, Arugula 17
Fried Maitake, *Beurrasse*, Herbs 18
Beef Tartare, Avonlea, Brioche 22
Trout Rillette, Rösti, Fennel 16



French Toast, White Chocolate,
Strawberry 18
Scramble eggs, Maitake, Crackers 24
Trout From *Des Bobines* Farm, Broccolini,
Browned Butter 28
Beef From PEI, Conestoga Egg,
Romesco 30



Sundae, Peach, Sabayon 14
Clafoutis, Cherry, Lavender 14