



OUR MENU IS DESIGNED FOR SHARING !

By Chef Mathieu Masson-Duceppe

## OYSTERS

**3 for 11\$ - 6 for 21\$ - 12 for 41\$**

Mignonette of the day, horseradish, cocktail sauce, lemon

### Raw

**Lucky Lime**, Île du prince Édouard, salty, generous and juicy  
**Umami**, New Brunswick, unique taste reminiscent of umami flavors  
**Opus**, New Brunswick, silky, slightly infused with hazelnut flavors  
**Chebooktook**, New Brunswick, fleshy, mild taste, sweet and salty  
**Acadian pearl**, New Brunswick, sweet and fleshy  
**Honey moon**, New Brunswick, firm, salty with citrus flavors

### Cooked

**Oysters « Carbonara » (6)**, béchamel, bacon, egg yolk emulsion, burnt green onion tapenade — **28\$**  
**Roasted Oysters (6)**, Chef's inspiration — **26\$**

## SHARING

**Quebec Heirloom tomatoes carpaccio**, chanterelles, truffle honey dressing, gorgonzola mousse, mortadella chips — **27\$**

**Shitake carpaccio**, roasted red pepper tartare, arugula oil and burnt onion gel — **16\$**

**Roasted carrots**, from Jardins du Saint-Laurent, whipped ricotta, white miso, honey, dukkha — **17\$**

**Fried brussels sprouts**, homemade black garlic emulsion, popcorn dust, parmesan, lime — **16\$**

**Califlower tempura**, spicy maple, sour cream and burnt green onion tapenade — **17\$**

**Burrata**, avocado, butternut squash, pistachio and basil — **27\$**

**Lobster and shrimps**, avocado, Green goddess and homemade multicolor chips — **32\$**

**Smoked tuna pastrami**, mini marinated summer vege, sour cream — **19\$** add a Vodka shot (2oz) +3\$

**Piri Piri spices smoked salmon**, chef's presentation of the day — **PM**

**Homemade peppered halibut bacon**, spicy maple and pickled veggies — **PM**

**15 hours fried potato squares (5) & homemade guacamole**, garlic confit and smoked salt — **15\$**

## 600 DEGRÉES – Directly from our pizza oven

### White al taglio roma

Potato confit, pancetta, buffalo, gorgonzola, onions and rosemary — **26\$ half 15\$**

Mortadella, arugula, pesto, fior di latte and pistachio — **25\$ half 15\$**

Quebec heirloom tomatoes, garlic confit, labneh and olives — **26\$ half 15\$**

### Red al taglio roma

Fior di latte, garlic confit, basil, tomato sauce — **24\$ half 15\$**

Bone marrow, mixed mushrooms, buffalo, mozzarella, moelle, parsley, tomato sauce — **26\$ half 15\$**

Smoked cacio cavalo, spicy italian nduja, roasted brocoli, buffalo, tomato sauce — **26\$ half 15\$**