



OUR MENU IS DESIGNED FOR SHARING !

By Chef Mathieu Masson-Duceppe

OYSTERS

3 for 10\$ - 6 for 19\$ - 12 for 37\$

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 asparagus, lardo, Guasaca emulsion, lemon and parmesan — **24\$**
Shitake carpaccio, roasted red pepper tartare, arugula oil and burnt onion gel — **15\$**
Roasted carrots, from Jardins du Saint-Laurent, whipped ricotta, white miso, honey, dukkha — **16\$**
Fried brussels sprouts, homemade black garlic emulsion, popcorn dust, parmesan, lime — **15\$**
Califlower tempura, spicy maple, sour cream and burnt green onion tapenade — **15\$**
Burrata, avocado, butternut squash, pistachio and basil — **26\$**
Lobster and shrimps, avocado, Green goddess and homemade multicolor chips — **32\$**

Smoked tuna pastrami, mini marinated summer vege, sour cream — **17\$** add a Vodka shot (2oz) **+3\$**
Homemade Salmon Bresaola, 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 — **14\$**

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 asparagus, asparagus pesto, lardo, anchovies, egg gravlax and burrata — **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\$