



OUR MENU IS DESIGNED FOR SHARING !

By Chef Mathieu Masson-Duceppe

## OYSTERS & RAW BAR

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

Mignonette of the day, horseradish, cocktail sauce, lemon

### Raw

**The St-Simon**, New Brunswick, sea truffle, dynamic taste, complex flavors

**White magic**, IPE, unique taste, lightly iodine with cucumber flavor

**Gowanbrae**, IPE, crisp, briny flavor with a sweet finish

**Chebooktook**, New Brunswick, fleshy, mild taste, sweet and salty

**Village bay**, New Brunswick, Milky flesh, creamy and lightly iodine

**La belle du jour**, New Brunswick, lightly iodine, sweet and juicy

### Cooked

**Oysters « Carbonara » (6)**, béchamel, bacon, egg yolk emulsion, burnt green onion tapenade — 28\$

**Roasted Oysters (6)**, Chef's inspiration — 26\$

### Raw Bar

**Littleneck Clams on ice (7)**, chef condiments — 22\$

**Tiger shrimps on ice (3)**, cocktail sauce and horseradish — 31\$

**Half Lobster or Whole Lobster on ice**, cocktail sauce and horseradish — PM

## SHARING

**Cavatelli braised rabbit**, corsed beef broth and pecorino — 33\$

**Bone in braised beef rib**, root beer, meat stock and parsnip — 40\$

**Scallops in shell (2)**, sausage ragout, potatoe aligot, 3 cheeses — 39\$

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

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

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

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

**Bluefin Tuna sashimi**, crème fraiche, homemade sundried tomatoes, olives, mint and zaatar — PM

**Piri Piri salmon sashimi**, beets, endives and radicchio — 25\$

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

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

## 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\$

12h braised beef shank, garlic confit oyster mushrooms, caramelised onions, boursin & buffalo — 28\$ 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 cacao cavalo, spicy italian nduja, roasted broccoli, buffalo, tomato sauce — 26\$ half 15\$