



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

Alive in shell scallop, fattouch — 21\$

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

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

Half Manicouagan snow crab on ice, cocktail sauce and horseradish — PM

SHARING

Steamed Manicouagan snow crab, garlic and lemon brown butter — PM

Smoked fried pork ribs (10), lime sweet-spicy glaze — 31\$

Lobster Dischi volanti pasta, cognac lobster bisque, lardo, English peas and lemon — 39\$

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

15 hours fried potato squares (5), Ikuna, lardo, chervil and sour cream — 19\$

Burrata, Romesco sauce, brown butter emulsion, almonds and pepper tartare— 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

Salmon tataki, fermented garlic flower chimichurri, corn, wasabi and ikura — 28\$

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

Quebec Nordic shrimps, tarragon bechamel, garlic roasted rapini, fior di latte and pecorino — 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 16\$

Red al taglio roma

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

Mixed mushrooms, buffalo, mozzarella, parsley, tomato sauce — 26\$ half 15\$

Spicy Italian sausage, pepperoni, spicy pancetta, buffalo, pickled sweet peppers and tomato sauce — 28\$ half 16\$