



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

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

**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

**Blue Label**, Île du Prince Edouard, subtil sea flavors, lightly sweet, light salinity

### Cooked

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

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

## SHARING

**Bone in braised beef rib**, root beer, meat stock and parsnip — **38\$**

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

**Razor Clams (4)**, oyster mushrooms marmalade, celeriac emulsion and chips — **32\$**

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

**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\$**

**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\$**

Marinated mussels, smoked bacon, Cacio e pepe bechamel and romesco garnishes — **27\$** 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\$**