



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 — 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

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

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

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

Burrata, Romesco sauce, brown butter emulsion, almonds and pepper tartare— 27\$

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

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

Lobster Gnocchetti sardi, cognac lobster bisque, lardo, English peas and lemon — 39\$

Wagyu, (Sirloin or Tenderloin) egg yolk truffle ponzu sauce, 15 hours PDT, marinated summer vege — PM

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

Salmon tataki, fermented garlic flower chimichurri, canchas 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, for 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\$