



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, smoked celeriac espuma, green apple, yuzu-truffle, green oil — 24\$

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\$

Piri-piri duck breast, black cherries, Doctor Pepper and pumkin — 50\$

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

Burrata, avocado, tomato compote, butternut squash and pistachios— 28\$

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

Pan seared octopus, romesco sauce, steamed potatoes and chimichurri — 29\$

Lasagnotte, wagyu Bolognese, pecorino and chives — 40\$

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

Bluefin Tuna sashimi, corn, njuda, mustard seeds and orange — 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

Brie, bacon marmalade, pears and basil — 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\$

Sausage white ragù, smoked caccio cavallo, zucchini, confied garlic, parsley and lemon — 28\$ half 16\$