



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 salmon, fattouch salad and ikura — 24\$

Weekly offering — PM

SHARING

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

Calamarata, lamb and fennel ragout, bomba peppers, corsed meat stock and pecorino — 36\$

Cepes braised beef cheek, creamy polenta, cacio e pepe white beans and corsed stock — 46\$

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

Vegetables bagna cauda, marinated sardines, smoked tuna emulsion— 28\$

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\$

New York steak, (Certified Angus Beef) 8oz, seared, Diana sauce, fried onions, horseradish — 48\$

Beef tartare, 5oz, bearnaise emulsion, l'arrière-cour, chervil and egg yolk — 33\$

Canadian swordfish crudo, clementine, mustard seeds, nduja and basil — 31\$

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

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\$

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

Red al taglio roma

Spicy pancetta, kalamata olives, goat cheese mousse, buffalo, sauteed onions and tomato sauce — 26\$ half 15\$

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

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