

APPETIZERS

Tuna sashimi, sea urchin cream, carrot, passion fruit \$ 19

Royal of foie gras, asparagus, pistachio, grilled grapefruit marmalade \$ 17

Salmon tartare, classic Bistango \$ 16

Caesar salad, romaine heart, capers, parmesan, bacon \$ 13

Beef tartare, *New Version*, Miso, sesame Bretzel, Jeruzalem artichoke \$ 17

Soup of the day \$ 6

DISHES

Roasted scallops from «îles-de-la-Madeleine», sweet potato, clam, fish demi-glace \$ 42 (4 courses \$ 62)

Duck supreme, glazed with honey, polenta, green strawberries, and daikon \$ 39 (4 courses \$ 59)

Salmon tartare, fried won ton, green salad, and fries \$ 33 (4 courses \$ 53)

Seared sweetbread, green peas, turnip and radish-melon, berry jus \$ 37 (4 courses \$ 57)

Beef tartare, *New Version*, Miso, sesame Bretzel, Jeruzalem artichoke \$ 36 (4 courses \$ 56)

Icelandic cod, grilled pancetta, green onions & cavatelli carbonara \$ 40 (4 courses \$ 60)

Lobster penne, lemon cream sauce, basil, tomato, asparagus \$ 36 (4 courses \$ 56)

Beef filet mignon, Quebec asparagus, shallot, black garlic, and balsamic sauce \$ 45 (4 courses \$ 65)

DESSERTS

The exotic, praline, oatmeal cookie, mango compote, buttermilk sorbet \$ 14 * gluten-free

Confit fresh Quebec rhubarb, reduced jus, melting cream and vanilla sheep yogurt mousse \$ 14

Inaya, chocolate charlotte, pure shortbread and creamy biscuit From Ghana 40% \$ 14

An air of summer! Lime cream and confit, mint pesto, orange rum gel, fine Muscovado sugar shortbread \$ 14

Bon Appétit!

Chef Tristan Lambert

Bistango