

The way
of eating, a
tablespoon
at a time.

For those
who like
to taste
everything.

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TASTING MENU

Let the
Chef
decide.

A unique and social eating
experience.

Sharing plates.

80
per pers.

Wine pairing
130
per pers.

COCKTAILS

Deep Sea Negroni

La Clandestine Absinth
Magellan Gin
Dolin White Vermouth
Blue Curacao
Bittermens Hopped & Grapefruit Bitter

15

Casia

Romeo's Gin
Strega Herb Liqueur
Aperol
Lime Juice
Scrappy's Lavander Bitter

20

MOCKTAILS

Viridi

Fresh Avocado
Agave Syrup
Lime Juice
Jalapeño Pepper
Cilantro

12

The Traveler

Tito's Vodka
Midori Liqueur
Cava
Lime Juice
Simple Syrup

18

Pompeii

Campari
Berry and Basil Syrup
Soda
Lemon Juice

12

Capt'n Nemo

Pineapple Juice
Squid Ink Syrup
Lemon Juice
Tabasco

10

IL Capo

Bulleit Bourbon
Ammaro Vecchio del Capo
Puerto Fino Lustau Sherry
Mister Bitters Honeyed Apricot & Smoked Hickory Bitter

17

Karpouzi

Ouzo
Limoncello
Watermelon Juice
Lime Juice
Simple Syrup

14

Champs-de-mars

Hibiscus Syrup
Lime Juice
Fever Tree Tonic

9

À LA CARTE

APPETIZERS

Roasted quail,
neighbour's "stolen"
cherries and radishes
21

Fluffy gnudinis,
Parmesan
and rapini
16

Walleye crudo,
oysters, green pea
puree and caviar
22

Balsamic caramelized
grilled octopus,
smoked potatoes,
sauce vierge
18

Ultra-creamy burrata,
speck ham, asparagus
and basil
26

ANTIPASTI

25

— Artisanal
cheeses 2x, 100% local.
Our favourites.

— Charcuterie
made in Qc. 2x,

Fluffy Italian
Bread.

— Focaccia,

— Olive mix,

— Pickled
Vegetables.

MAIN

FRESH PASTA

Pappardelle,
black truffle, morels,
portobello *reduction* 26

Lobster cavatelli,
cabbage, white wine
cream sauce 28

MEAT

Braised pork belly ,
grilled carrots and sage 24

Roasted rack of lamb,
rosemary-infused olive
oil, white bean puree,
artichokes, reduction 45

Duck breast,
pear mostarda,
raddichio 28

Braised beef macreuse,
bacon, creamy
mascarpone polenta 31

FISH

Halibut,
leek confit
risotto,
parsley
butter

30

Scallops,
butternut
squash
puree,
brown
butter,
gremolata

28

SIDES

Roasted new potatoes,
thyme and sea salt
6

Grilled zucchini,
basil-infused olive oil
6

Sauteed wild mushrooms,
persillade
6



Of course, our menus are printed on responsible papers.