



Week-end, November 11th-12th 2017

Mimosa : orange or grapefruit	-7.00-	
Homemade mimosa : cider, pink grapefruit juice	-6.50-	
Shaked milk with: Baileys or Tia Maria or Frangelico	-6.00-	
Madeleine Island, L'Escarbille cider, Poméloi orchard	-7.00-	
Bloody Ceasar or Gin Ceasar	-7.00-	
Freshly squeezed orange or pink grape fruit juice	-3.50-	
Quebec's apple juice, yuzu	-3.50-	
Extra soy milk/almond milk	.25/.50	
Jug for 2 and some more: celery root	-12.00-	
Pork pâté, homemade pickles	-8.00-	
Miniatures :		
Beignet, apple, maple syrup sugar cream	-4.00-	
Homemade yogurt, lemon foam cacao crumble, sea-buckthorn candy	-8.00-	
Squash tart, cheese cream icing	-7.00-	
Butter cake, pistachio cream, red fruit marmalade	-6.00-	
Some extras! solo/duo/trio		+3/5/7
... Soft boiled egg. . . Thick bacon . . . Shot of Sortilège		
Soft boiled eggs, beet salad, ricotta, marinated radish, spicy oat crumble	-13.00-	
Pancakes, apple purée, cheddar, soft boiled egg, maple syrup	-13.00-	
Pan of french toast in maple syrup, pineapple, puffed quinoa, caramel fleur de sel	-11.00-	
Pan-seared baby potato, gingerbread, prune, carrot, celery root	-13.00-	
Banana cake, confit duck, Jerusalem artichoke, blackcurrant, fried egg	-15.00-	
Seared brioche bread, pumpkin cream with nuts oil, veal meatballs, caramelised onion, balsamic-maple syrup, purple watercress, runny egg	-15.00-	
63° eggs, cod brandade, mussel cream, coconut, red curry, parsley oil, arugula	-13.00-	
Homemade bretzel, rainbow trout gravlax and croquette, cream cheese, salad of cabbage and bean germ, fresh apple, chick pea, marinated bell-pepper	-15.00-	
Homemade naan bread, bean, carrot, artichoke, smoked sure cream, grilled pork shoulder	-16.00-	
Ricotta gnocchi, squash, pan-seared Brussels sprout, button mushroom cream, soft boiled egg, parmesan, sorrel	-17.00-	
Braised beef shoulder, potato gratin with white wine, shredded egg, caper, pickle, horseradish, shallot, tarragon oil	-18.00-	
Grilled aligot, meat sauce, 63° egg	-14.00-	
Pan-seared foie gras, apple and cranberry moeuilleux, Brussels sprout, celery root salad	-20.00-	
Beef tartar, cream, chive, cucumber pickle, tomato, 68° egg, homemade fries cooked in duck fat	-18.00-	
Salmon tartar, cranberry, apple and parsnip, pecan, parmesan, runny egg, small pasta salad with fig, grape, cilantro, lemon	-18.00-	
Cranberry English muffin, apricot jam, pulled pork, soft boiled egg, cheddar, fries cooked in duck fat	-15.00-	