



Some extras! solo/duo/trio  
... Soft boiled egg ... Thick bacon ... Sortilège  
+3/5/7  
... Extra salmon gravlax +4  
... Extra lobster remoulade +10

**TO START / FINISH**

Jug of soup:	
Sweet potato, coconut, lime	-12-
Braised beef terrine, candied apricot, mayo with yogurt, homemade pickles	-9-
Naan bread with Quebec's melted cheeses, bresaola, baby tomato, Xérès vinegar, basil	-17-
Bean salad, chickpea, candied pepper, lime, tahini, dried banana, almond, cumin, tomato confit	-17-
Homemade miniatures:	
Beignet, apple, maple syrup sugar cream	-4-
Homemade yogurt, raisin, short cake with lemon-rum, syphon of lemon, squash seed	-6-
Chocolate fondant, berry marmalade, pistachio, cocoa	-9-
Apple pie, coffee cream, marshmallow	-9-

**WEEKDAY'S TABLE D'HÔTE**

Lobster bisque, green olive and kalamata, tarragon, crouton or Leek salad, 63° egg, parmesan cheese fondue, kale, apple vinegar or Braised beef terrine, candied apricot, mayo with yogurt or Pan-fried scallop, celeriac, fiddlehead, sorrel mousse, arancini, cranberry chips +6 or Beef or salmon tartare +6 ****	
Ricotta gnocchi, eggplant purée, kalamata olive, fried eggplant, cauliflower -19- or Poached hake, wild rice, fresh grape, fish stock, carrot oriental style, cilantro -20- or Milk-fed veal, sweet potato confit, yoghurt with buttermilk, broccoli in anchovy butter, parmesan -25- ****	
Beignet, apple, maple sugar cream -4- Homemade yogurt, raisin, short cake with lemon-rum, syphon of lemon, squash seed -6- French toast, clove caramel, fleur de sel -9- Chocolate fondant, berry marmalade, pistachio, cocoa -9-	

**BRUNCH**

Soft-boiled eggs, leek, egg cream, baby potato in vinaigrette, roasted cauliflower, olive cake	-14-
French toast, ginger apple marmalade, apple with olive oil, hibiscus syrup, cream cheese cake	-11-
Pancake, apple purée, cheddar, soft boiled egg, maple syrup	-13-
Onion cake, tajine carrot, kale, green onion, fried egg, onion and grilled carrot purée, ricotta, fresh grapes	-15-
Poached hake, wild rice, fresh grape, fish stock, carrot oriental style, cilantro	-17-
Vegetable couscous, mint pesto, dried fruit jam, spicy tomato caramel	-15-
63° eggs, potato in buttermilk, braised beef shoulder salad, green bean, bacon, cheddar, caper, pickle, tarragon, smoked yoghurt	-15-
Croquette of lamb, cucumber, Medjool date, spicy buttermilk cream, cilantro, pack choy salad, cabbage	-15-
Brioche bread, fried egg, beef ragout and corn, cajun, basil, choy pack salad, soy and lemon vinaigrette	-15-
Grilled pork shoulder, quinoa salad, almond, snow peas, pine nuts, tomato, olive, eggplant purée, lemon confit, parmesan	-17-
Beef tartare, sweet potato, cilantro, sriracha, bonito caramel, green onion, 65° egg yolk, nashi, fries cooked in duck fat	-18-
Salmon tartare, parsnip, apple, cranberry, pecan, fried egg, pasta salad with fresh herbs, fig, grape	-18-
Cranberry English muffin, pulled pork, apricot jam, cheddar, soft boiled egg, fries cooked in duck fat	-15-
Beef brisket sandwich, avocado, baby vegetables, cheddar, bbq sauce, fried egg, fries cooked in duck fat	-14-