Menu Saint-Valentin *(à partager)*

Croquette de riz, yaourt coco, huile de menthe,
canard char siu (Amuse-bouche)

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Carpaccio de pétoncle, vinaigrette clémentine-cari noir,
kiwi, labneh, cajou

&

Tartare de bœuf, mozzarella de bufflonne, huître,
shiso, salicorne, argousier, sésame

***

Morue noir, mousseline de pois vert, poêlée de
gnocchi, poivron, brocoli aux épices indiennes

&

Ballotine et tortellini de pintade, rutabaga confit,
amande, raisins, beurre de laurier

***

Chocolat-passion

Menu 3 services + Amuse-bouche : 78$/pers
Association de vin disponible
Taxes et services en supplément

Valentine's day menu *(to share)*

Rice croquette, coconut yogurt, mint oil,
char siu duck (Amuse-bouche)

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Scallop carpaccio, clementine–black curry vinaigrette,
kiwi, labneh, cashew

&

Beef tartare, buffalo mozzarella, oyster, shiso,
samphire, sea buckthorn, sesame

***

Black cod, green pea mousseline, sautéed gnocchi,
bell pepper, Indian-spiced broccoli

&

Guinea fowl ballotine and tortellini, confit rutabaga,
almond, grapes, bay leaf butter

***

Chocolate–passion fruit

3-course meal + Amuse-bouche : $78/pers
Wine pairing available
Taxes and duties non included