











Nord

APPETIZERS

- SOUP OF THE DAY   10.5
Artisanal bread and boreal butter
- HASSELBACK POTATO WITH HOT-SMOKED SALMON    16.50 (+2)
Fluffy sour cream • Cranberries • Marinated onions • Chives
- ROASTED CARROT SALAD WITH WILD CARAWAY    15
Homemade ricotta • Salted granola with camelina • Dry-cured ham from Les Viandes bio de Charlevoix
- PORK RILLETES FROM TURLO FARM    15
Cedar and mead jelly • Kohlrabi • Camelina • Spruce flavoured apple compote • Spiced focaccia
- ARTISANAL BREAD  4
Boreal butter

TO SHARE

- ARTISANAL PLATTER 32
Local cheeses • Meat and fish charcuteries • Condiments • Croutons
- BURRATA CHEESE AND SPICED FOCACCIA   30
Marinated raw winter vegetables • Pears • Fruit chutney • Roasted nuts and black garlic condiment

PLEASE MENTION ANY INTOLERANCE OR ALLERGY TO YOUR WAITER

Allergen pictograms are for information purposes only. Unfortunately, we cannot guarantee the total absence of contact with one or more allergens, but we can assist you in choosing a dish that will suit your allergies, intolerances or eating habits.


Peanut free


Nut free


Gluten free


Vegan


Vegetarian


Lactose free

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MAIN DISHES

- PULLED LAMB FROM QUÉBEC SANDWICH   25
Black garlic aioli • Camelina mustard • Marinated turnips • Winter vegetables coleslaw
SERVED WITH GREENS AND VINAIGRETTE OF THE MOMENT
- TROUT GRAVLAX    26
Melted Leeks • Celeriac • Apples • Wild lingonberry jelly
- ROASTED ORGANIC FOWL SUPREME FROM LES PRODUITS D'ANTOINE FARM    33 (+5)
Root vegetable pot-au-feu flavoured with Labrador tea • Parsley • Horseradish • Maitake
- MUSHROOM SMØRREBRØD (SCANDINAVIAN OPEN-FACED SANDWICH)     24
Sunflower ricotta • Black garlic and wild caraway aioli • Camelina caviar
SERVED WITH SOUP OF THE DAY
- NORDIC SHRIMP REMOULADE   26
Fennel and kohlrabi salad • Charred cucumber • Sea buckthorn • Croutons • Buttermilk and herb vinaigrette

DESSERTS

- APPLE CONFIT AND SWEET CLOVER SHORTBREAD COOKIES    13
Cream of squash • Crab apples • Cranberries • Spiced caramel
- PLANT-BASED CHOCOLATE CRÉMEUX     13
Brownie • Textures of beetroot • Blackcurrant
- ALMOND, MAPLE AND BOREAL SPICE MOELLEUX   14
Maple crèmeux and crunchy meringue • Parsnip • Raspberry jelly from Ferme Bourdelais • Juniper berry flavoured caramel

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