

Hot drinks	Americano	3
	Espresso	3
	Cappuccino	5
	Latte	5
	Mochaccino	5
	Hot chocolate	5
	Tea/herbal tea	4
Other drinks	Loop naturally fermented soda	5
	Carbonated natural spring water	4/7
	Lao kombucha	6.50
	Nord x Lao kombucha Boreal tonic	6.50
	Loop juice	6

A gastronomic and creative space, our restaurant offers a boreal-inspired cuisine that emphasizes our nordicity by highlighting local artisans and fresh regional products. Because nature does things so well, we wanted to create a menu of tasty and amazing dishes that will make you discover the best it has to offer, one season at a time...

To discover: an ephemeral and evolving menu that changes with the seasons. An eco-responsible approach to gastronomy that focuses on quality versus quantity. A thoughtful, refined and intelligent gastronomic experience combining hospitality and know-how to offer unique and extraordinary moments.



Raphaël Podlasiewicz
Executive chef

Jason Bowmer
Chef de cuisine

Judith Martineau
Chef de cuisine

Milla Coutanceau
Service manager

Gaspésie Sauvage
Brin-Nature
Signé Caméline
Ferme Les Produits d'Antoine
Ferme Bourdelais
Les Serres de la Vallière
Ferme et Vinaigrierie Du Capitaine
Aux Terroirs
Racines boréales
Ferme Turlo

The Nord restaurant draws its raison d'être from the richness of the terroir and the expertise of local artisans. Its mission is to offer a taste of the variety of foods grown, raised, produced and harvested here, from the most common to the least known. We source our ingredients from local producers because we want to pay tribute to their colossal and masterful work, support the local economy, encourage sustainable eating and, quite simply, offer exceptionally high-quality, delicious products that are always fresh.

Appetizers	Soup of the day	11	Main dishes	Pulled lamb from Québec sandwich	26.50
	Artisanal bread and boreal butter (pf)(nf)			Black garlic aioli, camelina mustard, marinated turnips, winter vegetables coleslaw Served with greens and vinaigrette of the moment (pf)	
	Hasselback potato with hot-smoked salmon	17		Hot-smoked duck with honey and lavender glaze Variation on beetroot, berries, sour cream flavoured with gin aromatics, puffed wild rice (pf)(nf)(gf)	32
	Fluffy sour cream, cranberries, marinated onions, chives (pf)(nf)(gf)	(+2)			(+5)
	Heirloom tomato salad	15			
Smoked eggplant caviar, algae, herb emulsion, savoury granola with sumac (v)(lf)(nf)(pf)					
Pork terrine from Turlo farm	16,50	Mushroom smørrebrød (Scandinavian open-faced sandwich) Sunflower ricotta, black garlic and wild caraway aioli, camelina caviar Served with soup of the day (pf)(lf)(v)	25		
Black garlic focaccia, rhubarb chutney, zucchini relish, pickled vegetables					
Artisanal bread	4		Trout gravlax Fennel confit, radish and winter cucumber, sea buckthorn jelly, buttermilk, herb oil	28	
Boreal butter (vg)					
To share	Artisanal platter	35	Desserts	Plant-based pavlova	13.50
	Local cheeses, meat and fish charcuteries, condiments, croutons			Summer fruits, pea crèmeux, rhubarb, flowers (pf)(nf)(gf)(lf)(v)	
Burrata cheese	34	Ode to maple Sweet clover shortbread, maple crèmeux, blueberries, Coureur des bois whisky jelly, marinated mushrooms		14	
Black garlic focaccia, variation on corn, sautéed and marinated mushrooms (pf)(nf)(vg)		Hazelnut carrot cake Whipped cheese with caraway, sea buckthorn, candied and pickled carrots, ginger sorbet (pf)(vg)		15	

(pf) Peanut free
(nf) Nut free
(gf) Gluten free
(lf) Lactose free
(v) Vegan
(vg) Vegetarian

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. Menu subject to change without notice.