

Hot drinks	Americano	3.50
	Espresso	3.50
	Cappuccino	6
	Latte	6
	Mochaccino	6
	Hot chocolate	6
	Chai latte	6
	Matcha latte	6
	Tea/herbal tea	4.75
Other drinks	Perrier water	4
	1642 Tonic	4
	Dose juice	6.50

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

Kitchen brigade
led by:

Christopher Couture

Service team
led by:

Magaly Roy

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.

Table d'hôte	Appetizer + main dish + dessert	49
<hr/>		
Appetizers	Soup of the day Artisanal bread and boreal butter (pf)(nf)	11
	Pork terrine from Turlo farm Gingerbread, apple and celeriac chutney, leeks, caramelized onion molasses (pf)	16.50
	Hasselback potato with hot-smoked salmon Fluffy sour cream, cranberries, pickled onions, chives (pf)(nf)(gf)	18 (+2)
	Roasted carrots glazed with sea buckthorn and fall spices Variations on carrot, ginger aioli, gorria pepper, ancient grain crisp, camelina (pf)(lf)(v) With coppa from Ferme des Quatre-Temps (+ 4.50)	14.50
	Artisanal bread Boreal butter (vg)	4
To share	Artisanal platter Local cheeses, meat and fish charcuteries, condiments, croutons	36
	Baked cheese Squash chutney, honey, baked pears, mushrooms, savoury crumble, black garlic focaccia	35

Main dishes	Roasted pointed cabbage from Nos Racines farm with miso glaze Barley, crabapple butter, dill, celeriac remoulade, fennel, furikake (pf)(lf)(v)	25
	Pulled lamb from Québec sandwich Pretzel bread, camelina mustard, roasted cabbage remoulade and winter vegetables (pf)(nf) Served with greens and dressing of the moment	26.50
	Trout gravlax Fennel confit, radish and cucumber, sea buckthorn jelly, buttermilk, herb oil	28
	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 (+5)
Desserts	Baked Alaska our way Chestnut mousse with Montréal whisky, hazelnut dacquoise, winter strawberries from Les Serres de la Vallière, candied ginger, wild rose meringue (gf)(pf)	14
	The pear Variations on pear, parsnip cream, almonds, chocolate, lingonberries (v)(lf)	14

(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 notes on the menu 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.