


Tasting menu
5 courses 69\$
 For the entire table only
 served between 5 and 8 pm
 + wine pairing 39\$


Table d'hôte
 To share or Starter +
 Main + Desert
 *49\$

Menu

To share

Charcuterie and local cheese board (Not included in Table d'hôte)	25
Fresh oyster and mignonette	PM
Salted Cod fish and shrimp fritters	10
Oven-roasted mussels, garlic butter and confied tomato tapenade	12
Fried calamari, tomato chutney and smoked almond(+3*)	15
 Local Cheese plater	12
Local charcuterie plater(+3*)	15

Starters

Lobster remoulade - green peas coulis - olive oil tuile (+7*)	19
Confied Pork belly - Fresh Coslow - celeriac purée (+4*)	16
Nordic shrimp dumpling - Green peas, mint and goat cheese - crab consomé(+3*)	15
Blood pudding - Parsnip purée - Declination of apple (+3*)	15
Broiled oysters x3, compond butter, cheese and fine herbs	12
Portuguese style grilled sardines served whole	11
 Mesclun salad and housemade vinaigrette	10

Mains

Butcher's selection	MP
Sea Food chowder	34
Light lemon chowder, variety of sea food and fish, vegetables	(+3*)
Red Snapper - Green Peas "à la française"	29
Smoked lard, green peas, carrots and cabbage sauté in a miso broth	
Duck breast - carrot - ginger	35
Duck breast glazed with carrot juice, ginger-carrot purée	(+4*)
Fresh pasta, Gaspésie Lobster, bacon and lobster bisque	34
Served with smoked bacon, leeks and kale	(+3*)
 Naked oat mushrooms risotto and grilled hazelnut	29
Morels, oyster mushrooms, lion's mane, shitake... and mushroom emulsion	

Desserts

Dessert platter to share, minimun 2 pers (chef choices)	10/pers
Nata, portuguese tartlet	4
Almond Paris-Brest(+2*)	12
Molten chocolat cake and vanilla ice cream(+2*)	12
Lemon Sorbet and Limoncello "3 Lacs"+2*)	12
Local cheese plate(+2*)	12
Gourmet coffee= Nata + Jamaican Coffee (Rhum, raw sugar and whipped cream) (+2*)	12

---Please notify us of any allergies or dietary restrictions---