

# TABLE D'HÔTE - LUNCH EXPRESS

Choice of a mezze, a main and mignardises - \$24

## MEZZES

Peach and tomato gazpacho, shrimp, corn, chorizo, coriander

Zucchini from our garden, compressed, pan fried, pickle,  
and zucchini flower stuffed with ricotta

Arctic char sashimi, fennel, citrus, garlic scape

## MAIN

Duck confit fettucini, radish, cherry tomato, fresh peas, porcini cream

Icelandic cod, quinoa, lemon emulsion, cucumber and dill relish

Lobster, swiss chard, lentil, lime, lobster mayonnaise  
Striploin grain-fed veal, ratatouille, zucchini, tomato

Josper grilled Mediterranean Sea bass  
For 2 people (add \$8/person)

Josper grilled sea bream  
For 2 people (add \$6/person)

## MIGNARDISES

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### GRILLED SEAFOOD PLATTER

*To complement the talent of our chefs we added a unique tool in Quebec: our wood burning Josper Oven. The result is always tender and moist grilling, elevated by the unmistakable flavors of the embers.*

Shrimps, scallops, octopus, calamari

74.

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### SIDES

Fresh oysters 3 - 12. 6 - 22. 12 - 38.

Sauce trio: 13  
*Tzatziki, tyrokafteri and eggplant caviar*

Fried zucchinis chips, 12  
*Garlic sauce, kefalograviera sauce*

Ouzo flambéed saganaki, 14  
*Dried fruit mostarda, fennel salad*

Greek salad Half 12. Full 18.

### SIMPLY GRILLED

*Create your own platter !*

Grilled octopus 23

Calamari - grilled or fried 17

Shrimps 15

Scallops 18