

TABLE D'HÔTE

First Course

Amuse-Bouche

Second Course

Ancetral tomatoes carpaccio, cippolini onions confit, grilled red peppers couli, handmade porchetta & truffle ricotta

OR

Pan sired scallops, creamy corn sauce, chorizo crumble & braised leeks.

Third Course

Chef's Surprise

Served with Versant mushroom sauce, butternut puree, and seasonal market vegetables

OR

Selected Seafood

Served with lobster bisque and seasonal market vegetables

OR

1855 Beef Filet Mignon (+20\$)

Pepper sauce, seasonal market vegetables, served with your choice of fries or artisan salad

Dessert

\$70 + taxes and gratuity

EXTRAS

Warm bread from Boulangerie Ébou (\$1.50)

Important: Please inform your server of any allergies.

MENU

Appetizers

Our Famous Soup of the Day — \$8
Always served with Parmesan and crispy croutons.

Artisan Salad — \$8
Homemade Jägermeister vinaigrette and fresh vegetables.

Beef Tartare Aioli (4 oz) — \$24
*Garlic mayo, French shallots, capers and pickle mix,
served on Parmesan mousse.*

Salmon Tartare with Apple and Basil (4 oz) — \$24
Garlic mayo, French shallots, served on guacamole.

Magdalen Islands Crab Tostada — \$23
Crispy corn tortilla, guacamole, herb sour cream, and cucumber.

Beef Carpaccio — \$21
Parmesan whipped cream, toasted pine nuts, and microgreens.

Gin and Beet-Cured Salmon Gravlax — \$21
*Fragoli sour cream, cilantro and basil, with Fragoli-macerated strawberries
and microgreens.*

Pan-Seared Black Pudding — \$22
Served with sautéed Versant mushrooms and red wine sauce.

Seared Goat Cheese and Beets — \$22
Asian pears, oat crumble, maple pecans, artisan lettuce mix, and sunflower microgreens.

Burrata and Artisan Tomatoes — \$26
*Garden tomatoes, Cena porchetta, spinach, sunflower shoots,
and aged balsamic reduction.*

Chef's Inspiration — Market Price

EXTRA

Warm bread from Boulangerie Ébou — \$1.50

Important: Please inform your server of any allergies.

MENU

Main courses

Beef Tartare Aioli (8 oz) — \$38

Garlic mayo, French shallots, capers and pickle mix, Parmesan mousse, served with fries or salad.

Salmon Tartare with Apple and Basil (8 oz) — \$38

Garlic mayo, French shallots, creamy guacamole, served with fries or salad.

Portuguese-Style Chicken Supreme — \$36

Portuguese-marinated chicken breast served with grilled vegetables and a creamy white wine and leek sauce.

Beef Striploin — \$52

Served with seasonal vegetables and Versant mushroom sauce.

1855 Beef Flank Steak — \$44

Served with pepper sauce flambéed with Saint-Laurent whisky and sautéed vegetables.

House-Made Cavatelli — \$36

Creamy lobster bisque, Argentinian shrimp, and chorizo crumble.

Grilled Octopus — Market Price

Served with mild merguez sausage, grilled vegetables, and creamy corn sauce.

Catch of the Day — Market Price

Butcher's Cut — Market Price

EXTRA

Warm bread from Boulangerie Ébou — \$1.50

Important: Please inform your server of any allergies.

LUNCH MENU

Choice of Starter

Our Soup of the Day

OR

Chef's Salad

Main Courses

Beef Tartare Aioli — \$28

Garlic mayo, French shallots, capers, pickles, Parmesan mousse, and crispy julienned potatoes.

Salmon Tartare with Apple and Basil — \$28

Garlic mayo, French shallots, served on guacamole.

Seared Goat Cheese and Fresh Beets — \$24

Asian pears, oat crumble, maple pecans, and artisan lettuce.

Butcher's Cut — Market Price

Today's featured protein, served with vegetables and your choice of fries or salad.

Catch of the Day — Market Price

Based on daily availability, served with vegetables and your choice of fries or salad.

Mont Bistro Lobster Roll — \$24

Matane shrimp with cilantro and basil sour cream, served on a brioche bun from Boulangerie Ébou, with guacamole and your choice of fries or salad.

House-Made Cavatelli with Versant Mushrooms — \$27

Creamy mushroom duxelles, assorted mushrooms, and truffle ricotta cream.

Sweet Bite — +\$3

EXTRA

Warm bread from Boulangerie Ébou — \$1.50

Important: Please inform your server of any allergies.