

ROYAL 24

Par Georgette

Two inspiring menus

EL TORERO (TORÉADOR) 28

Seasoned beef burger, brioche bun from La Fabrique bakery, aged strong cheddar Perron 2 years, caramelized onions, crispy bacon, lettuce, tomato, old-fashioned mustard mayo with Beauce maple syrup, served with fries and salad

LA CABANE À CHIPPIES DE JOSEPH LE MALIN (SINCE 1860) 26

Catch of the day fish and chips, sweet pea puree, citrus-fennel slaw, lemony tartar sauce with Gaspesian dulce de mer, served with fries

APRÈS LE SHARKNADO 24

Crispy and creamy fried mozzarella, lemon and oregano breading, seasoned tomatoes, Greek-style celery and cucumber, herb chiffonade, creamy lovage and pink peppercorn vinaigrette

MILKY CHANCE 7

Vanilla ice cream, fruit coulis, fruit compote, fresh fruits, melilot shortbread, giant straw, and retro cup

Inclus

VITESSE GROS V12

Chilled soup of fresh vegetables, styled like gazpacho, with ripe tomatoes, cucumber, bell peppers, celery, fennel, onion, chili, vinegar, virgin olive oil, basil, and lemon herb croutons

OR

**LA CONSTANCE DU JARDINIER
JOHN LE CARRÉ**

Creamy soy tapenade, salsa of fresh tomatoes with grilled sweet piquillo peppers, broken herb-infused vegetables with lemon verbena, pickled red onions, roasted sunflower seeds, and flatbread

LUNCHEONNETTE

BOUT D'RETAILLES 28

Seared beef carpaccio with dune pepper and boreal spices, balsamic truffle vinaigrette, shoestring fries, horseradish sour cream, and Massawippi oat damari reduction

MR. MIYAGI TREMBLAY 29

Fresh and smoked salmon tartare, Gorria chili oil with ginger, crispy nori with puffed rice, soy glaze, ginger gel, fried temari, and spicy honey mayo with Apis Lacris honey

PLAGE GNUDISS 26

Handmade cavatelli with mushrooms, cream and aged cheddar sauce from Îles-aux-Grues, spinach, fresh red grapes, lemon, maple, cider vinaigrette, and praline with pumpkin seeds from L'Odysée

160, AVENUE CÉSAR 25

Poultry tenderly marked with hot iron, Romaine lettuce, cowboy ranch from Rioux Farm, crispy smoked bacon, ancestral tomatoes from Mélanie, nasturtiums, cracked pepper, lemon, and herb crostini

Change poultry for our homemade blood sausage.....+4\$

LA CRÈME DE LA CRÈME 11

Crème brûlée from Maison Rioux, importer and grocer established in 1860