



# Nord

## APPETIZERS

- SOUP OF THE DAY   10.5  
Artisanal bread and boreal butter
- HASSELBACK POTATO WITH HOT-SMOKED SALMON    16.50 (+2)  
Fluffy sour cream • Currants • Marinated onions • Chives
- ROASTED CARROT SALAD WITH WILD CARAWAY    14  
Homemade ricotta • Salted granola with camelina  
*+4 with Le p'tit verra from Les Viandes bio de Charlevoix*  
*+4 with tofu feta*
- WARM ROASTED BEET SALAD     14  
Honeyberry and spruce • Mozzarella espuma • Salted granola with staghorn sumac
- ARTISANAL BREAD  4  
Boreal butter

## TO SHARE

- ARTISANAL PLATTER 32  
Local cheeses • Meat and fish charcuteries • Condiments • Croutons  
*+4 with Le p'tit verra from Les Viandes bio de Charlevoix*
- BURRATA CHEESE AND SPICED FOCACCIA   30  
Marinated raw winter vegetables • Pears • Fruit chutney • Roasted nuts and black garlic condiment

PLEASE MENTION ANY INTOLERANCE OR ALLERGY TO YOUR WAITER

Allergen pictograms 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.

 **Peanut free**

 **Nut free**

 **Gluten free**

 **Vegan**

 **Vegetarian**

 **Lactose free**

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## MAIN DISHES

PULLED LAMB FROM QUÉBEC SANDWICH   25

Black garlic aioli • Camelina mustard • Marinated turnips • Winter vegetable coleslaw  
SERVED WITH SOUP OR SALAD OF THE DAY

TROUT GRAVLAX    26

Melted Leeks • Celeriac • Apples • Wild lingonberry jelly




ROASTED ORGANIC FOWL SUPREME FROM LES PRODUITS D'ANTOINE FARM    33 (+5)

Root vegetable pot-au-feu flavoured with Labrador tea • Parsley • Horseradish • Maitake

MUSHROOM SMØRREBRØD (SCANDINAVIAN OPEN-FACED SANDWICH)     24

Sunflower ricotta • Black garlic and wild caraway aioli • Camelina caviar  
SERVED WITH SOUP OR SALAD OF THE DAY

## DESSERTS

APPLE CONFIT AND SWEET CLOVER SHORTBREAD COOKIES    13

Cream of squash • Crab apples • Cranberries • Spiced caramel

PLANT-BASED CHOCOLATE CRÉMEUX     13

Brownie • Textures of beetroot • Blackcurrant

ALMOND, MAPLE AND BOREAL SPICE MOELLEUX   14

Maple crèmeux and crunchy meringue • Parsnip • Raspberry jelly from Ferme Bourdelais • Juniper berry flavoured caramel

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