

Nord

Creative, refined and comforting, our cuisine is inspired by Scandinavian gastronomy and reinterprets classics from here and elsewhere, drawing its flavours and textures from the riches of our land. As the cold weather sets in, we continue to follow the seasonality of products and to showcase all that winter has to offer. Because we want to encourage local know-how, we buy almost exclusively from local producers and artisans, and take pleasure in introducing you to them, from one end of the menu to the other.


— *ENJOY!*

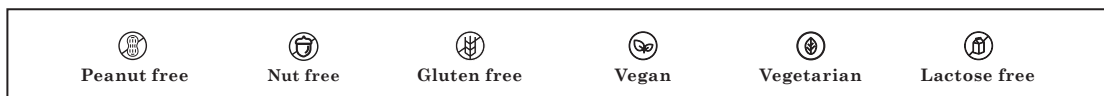
APPETIZERS

- SOUP OF THE DAY**  **9**
Artisanal bread and boreal butter
- MIXED GREENS**     **9**
Crunchy seasonal vegetables • Vinaigrette of the moment • Salted granola
- HASSELBACK POTATO, SMOKED SALMON AND CAVIAR**    **16+2**
Fluffy sour cream • Gooseberry jelly from Du Capitaine farm • Marinated onions • Chives
- SALAD WITH ROASTED SQUASH, APPLES AND MOZZARELLA
DI BUFALA FROM THE MACIOCIA FARM**   **14 / 23**
Coppa from Les Viandes Bio de Charlevoix • Salted granola with camelina and
Espelette pepper • Winter greens
- Vegan option**    **13 / 21**
- ARTISANAL BREAD** 

 2.5
Boreal butter

TO SHARE

- ARTISAN PLATTER** **30**
Local cheeses • Meat and fish charcuteries • Condiments • Croutons
- OVEN-BAKED CHEESE**  **28**
Candied pears • Onion confit with beer • Gingerbread breadcrumbs • Croutons



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.

MAIN DISHES

- FISKESUPPE (FISH AND SEAFOOD NORDIC SOUP)**   **26+2**
Leek milk • Roasted cabbage and winter vegetables • Potatoes and croutons
- SHREDDED LAMB SANDWICH FROM LA BÊLERIE** **22**
Aioli with black garlic and wild caraway • Marinated turnips • Roasted cabbage remoulade and winter vegetables
Served with greens and vinaigrette of the moment
- TROUT GRAVLAX**    **24**
Beetroot and honey berry salad • Yogurt infused with gin aroma
Gooseberry jelly from Du Capitaine farm • Winter greens
- MUSHROOM SMØRREBRØD (SCANDINAVIAN OPEN-FACED SANDWICH)**   **21**
Squash romesco sauce • Aioli with black garlic and wild caraway • Camelina caviar
Served with soup
- CONFIT DUCK LEG**    **28+6**
Turnip mousseline • Wild ligonberries from Québec • Root vegetables glazed with sage perfume • Meat glaze

DESSERTS

- BUCKWHEAT AND WILD MUSHROOMS FINANCIER**  **11**
Parsnip and coffee crèmeux • Cara "miele" • Sea buckthorn • Roasted nuts
- GINGERBREAD CAKE INFUSED WITH BIRCH AND NARD DES PINÈDES**   **10**
Caramelized apples • Roasted squash and maple syrup whipped cream • Oat crumble • Spiced rum
- CHOCOLATE PLANT-BASED MOUSSE WITH MORELLO CHERRIES FROM QUÉBEC**      **10**
Sunflower seeds « praliné » • Vegan melilot whipped cream

					
Peanut free	Nut free	Gluten free	Vegan	Vegetarian	Lactose free

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COCKTAILS

ROYAL ☐ Fruity, floral, sparkling	13
Rosemont vodka • Blackcurrant cream from Du Capitaine farm • Melilot • Wild rose syrup • Kombucha	
NORDISK 🍷 Fresh, full-bodied, botanical	15
Nordic mule with gin • Elderberry liquor • Pear and ginger cordial • 1642 Elderflower tonic	
RUBIS 🍷 Sour, creamy, herbaceous	14
Bourbon sour • Rosemont whisky • Cherry cream • Québec morello cherry juice • Sage	
VINTER 🍷 Warming, fruity, sour	15
Winter sangria with red wine • Spiced rum • Nordic berry syrup and nard des pinèdes Maison Sivo cranberry liquor • Cranberry and chai kombucha	
NEKTAR ☐ Fresh, herbaceous, sparkling	13
Beer panache • Miele amaretto • Sea buckthorn and thyme syrup • 1642 Yuzu	

FORTIFIED COFFEE

MIELE Latte infused with Miele amaretto • Squash whipped cream • Nard des pinèdes	12
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BEERS AND CIDERS

DRAFT ALE (16 OZ)	9
EPHEMERAL BEER Offer varies upon arrivals	
SPARKLING CIDER Offer varies upon arrivals	

OTHER BEVERAGES

STRØM NORDIC KOMBUCHA Strawberry, agastache and blackcurrant	6
EPHEMERAL KOMBUCHA Varies upon the inspiration of the moment	
JUICE OF THE MOMENT Varies upon the inspiration of the moment	
SPARKLING WATER	3
SMOOTHIE OF THE MOMENT	8

HOT BEVERAGES

CAMELLIA SINENSIS TEAS AND HERBAL TEAS	4
CAPPUCCINO / LATTE / MOCHACCINO	5
AMERICANO / ESPRESSO	3