





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 • Cranberries • Marinated onions • Chives	
ROASTED CARROT SALAD WITH WILD CARAWAY   	15
Homemade ricotta • Salted granola with camelina • Dry-cured ham from Les Viandes bio de Charlevoix <i>Vegan version available</i>	
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	
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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Nord

MAIN DISHES

- PULLED LAMB FROM QUÉBEC SANDWICH   25
Black garlic aioli • Camelina mustard • Marinated turnips • Winter vegetable coleslaw
SERVED WITH GREENS AND VINAIGRETTE OF THE MOMENT
- 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 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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