















Nord

APPETIZERS

SOUP OF THE DAY  	11
Artisanal bread and Boreal butter	
HASSELBACK POTATO WITH HOT SMOKED SALMON   	17 (+2)
Aerial sour cream • Gooseberry • Pickled onions • Chives	
ROASTED SQUASH    	15
Barley croquette • Variation around the squash • Camelina • Arugula	
PORK RILLETES FROM TURLO FARM  	16
Cedar and mead jelly • Kohlrabi • Camelina • Spruce flavored apple compote • Spiced focaccia	
ARTISANAL BREAD 	4
Boreal butter	

TO SHARE

ARTISANAL PLATTER	35
Local cheese • Charcuterie • Smoked fish • Condiments • Croutons	
BURRATA CHEESE AND SPICED FOCCACIA  	32
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

Nord

MAIN DISHES

QUEBEC PULLED LAMB SANDWICH   26.5

Camelina mustard • Black garlic and wild caraway aioli • Pickled turnips • Winter vegetables coleslaw





SERVED WITH SOUP OR SALAD OF THE DAY

TROUT GRAVLAX  28

Fennel confit • Radish and Winter cucumber • Sea buckthorn gel • Buttermilk • Herb oil

HOT-SMOKED DUCK WITH HONEY AND LAVENDER GLAZE    32 (+5)

Variation on beetroot • Berries • Sour cream flavoured with gin aromatics • Puffed wild rice

MUSHROOM SMØRREBRØD (SCANDINAVIAN OPEN-FACED SANDWICH)     25

Sunflower Ricotta • Black garlic and wild caraway aioli • Camelina caviar

SERVED WITH SOUP OR SALAD OF THE DAY

DESSERTS

ODE À L'ÉRABLE   14

Sweet clover shortbread • Maple crémeux • Blueberries • Coureur des bois whisky jelly • Marinated mushrooms

PLANT-BASED CHOCOLATE CREMEUX     13

Brownie • Textures of beetroot • Blackcurrant

HAZELNUT CARROT CAKE   15

Whipped cheese with caraway • Sea buckthorn • Candied an pickled carrots • Ginger sorbet

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