



EVENING MENU

BAR MENU (4 PM TO CLOSING)

SOUP OF THE DAY 13

CAESAR SALAD 16

MICRO-ROMAINE, HOUSE CAESAR DRESSING WITH ANCHOVIES, MAPLE BACON LARDONS FROM TURLOT FARM, ROSEMARY AND PARMESAN BRIOCHE CROUTONS

CLUB SANDWICH 27

ROASTED CHICKEN BREAST FROM FERME DES VOLTIGEURS, SMOKED BACON, ICEBERG LETTUCE, GREENHOUSE TOMATOES, HOMEMADE MAYONNAISE ON TOAST, SERVED WITH FRIES

BURGER BE 27

BRIOCHE BUN, AMERICAN CHEESE, SMOKED BACON, LETTUCE, TOMATO, BE SAUCE, SERVED WITH FRIES

BEEF TARTARE 22/36

MAIN COURSE FORMAT SERVED WITH FRIES AND SALAD

KNIFE-CUT AAA BEEF, NEW POTATO CHIPS, CHERVIL, CHIPOTLE PEPPER EMULSION, RADISHES, CHIVES AND SOURDOUGH BAGUETTE CROUTONS

SNACKS

OLIVES AND HUMMUS 14

HOT OLIVE MIX, HOMEMADE HUMMUS AND TOASTED NAAN BREAD

HOME FRIES, TRUFFLE AND PARMESAN 9

FRIES, PARMESAN, FRESH HERBS AND HOUSE TRUFFLE MAYONNAISE

BREADED SQUID 17

SQUID, LIME, CORIANDER AND CHILI MAYONNAISE

HOT POTATO CHIPS 9

RUSTIC POTATO CHIPS AND SPICY HOUSE MAYONNAISE

APÉRO

QUÉBEC CHEESE PLATTER 22

SELECTION OF 3 LOCAL CHEESES, FRUIT CHUTNEY AND HOMEMADE CRACKERS

CHARCUTERIE PLATTER FROM THE TURLOT FARM 22

SELECTION OF CHARCUTERIE FROM THE TURLOT FARM, MUSTARD, CROUTONS AND MARINADES

SEAFOOD

OYSTERS 22/40

CANADIAN OYSTERS AS AVAILABLE, SERVED WITH OUR CLASSIC MIGNONETTE AND ITS ASIAN VERSION, LEMON AND HOT SAUCE

HALF-TOWER MP

(AVAILABLE FRIDAYS/SATURDAYS)

6 OYSTERS, TROUT TATAKI, 6 JUMBO SHRIMP, 1 SNOW CRAB SECTION

THE TOWER MP

(AVAILABLE FRIDAY/SATURDAY)

12 OYSTERS, TROUT TATAKI, 12 JUMBO SHRIMP, 2 SECTIONS OF SNOW CRAB



EVENING MENU

STARTERS

OCTOPUS AND CHORIZO

GRILLED OCTOPUS, CHORIZO / RICOTTA RAVIOLI,
CORIANDER VINAIGRETTE, CARAMELIZED SQUASH
AND CHORIZO BUTTER EMULSION

POULTRY LIVER MOUSSE

POULTRY LIVER MOUSSE WITH COGNAC,
APPLE JELLY, REMOULADE AND RYE CRACKERS

FRISÉE AND BACON

MIXED LEAF LETTUCE AND BABY ARUGULA,
SOFT-BOILED EGG, MAPLE BACON LARDONS
FROM TURLOT FARM, SOY-MARINATED OYSTER MUSHROOMS,
ROSEMARY BRIOCHE CROUTONS AND BACON,
HONEY AND APPLE VINAIGRETTE

TROUT TATAKI

SESAME-CRUSTED STEELHEAD TROUT,
CRISPY RICE, MAPLE AND GINGER

BEEF CARPACCIO

CARPACCIO STYLE MUSHROOM CRUSTED
PRINCE EDWARD ISLAND BEEF, MANCHEGO CHEESE,
ENDIVES AND BLACK GARLIC EMULSION

MARROW BONE

SMOKED MARROW BONE, TOASTED BRIOCHE,
CANDIED EGG YOLK, HOMEMADE MARINADES
AND TANGY PARSLEY

23

14

15

22

21

16

VEGETARIAN

NEW POTATOES

NEW POTATOES, NUTRITIONAL YEAST,
CREAMY TOFU DRESSING, CHIVES, CHIVE OIL
AND GARLIC CHIPS

BEET TARTAR

RED BEETS, PEANUT AND MANDARIN VINAIGRETTE,
SESAME SEEDS, GREEN ONIONS AND RICE CRISPS

SQUASH RISOTTO

BUTTERNUT SQUASH EMULSION RISOTTO,
ROASTED SQUASH, ROASTED HAZELNUTS,
SORREL AND LOUIS D'OR CHEESE

MAIN

VEAL ESCALOPE

QUEBEC GRAIN-FED VEAL CUTLET,
HOMEMADE GNOCCHI WITH RICOTTA,
PARMESAN, SPINACH AND GUANCIALE

BEEF TENDERLOIN AAA

BEEF TENDERLOIN AAA 6OZ, PONT-NEUF POTATOES,
BALSAMIC VERDURETTE AND MAÎTRE D'HÔTEL BUTTER

GUINEA FOWL À LA ROYALE

GUINEA FOWL PRESSÉ, ALFRED LE FERMIER
POLENTA CAKE, SAGE POULTRY JUS,
MUSHROOMS AND BUTTERNUT SQUASH

PRIME RIB OF BEEF

APPLE/MAPLE LACQUERED PRIME RIB,
FRICASSEE OF BEANS WITH WILD MUSHROOMS,
CONFIT POTATOES

MISO COD

MISO-LACQUERED ALASKA COD,
ROASTED BRUSSELS SPROUTS AND ONIONS,
SHIITAKE PURÉE AND PUFFED RICE

14

17

28

42

52

39

38

34