

# CIEL! LE MENU

From 5 pm

Soup of the day	7.00
Green salad, French vinaigrette	7.00
Fish cake, Daikon salad with fennel and lemon confit	12.00
“Gargouillou”, caramelized onion puree, croutons, fried shallots & “Hercule” cheese shavings	14.00
Barley risotto, beets, “Ciel de Charlevoix” blue cheese, endives & pecans	14.00
Smoked eel from Kamouraska, caviar and pomelo	14.00
Sauteed shrimps and frog legs with Espelette chili flavored gnocchis	15.00
Mozzarella di bufala, caponata & swiss chard	15.00
Foie gras «torchon», brioche bread, blackcurrant chutney, popcorn & hazelnut oil	18.00
Confit sweetbreads, parsnip chips, marinated vegetable salad	22.00

Marinated tofu, squash puree, grilled Romanesco, zucchini & sweet peas	21.00
Organic chicken ballotine, roasted potatoes and carrots, rapini, marinated red onions, confit lemon and tarragon sauce	26.00
Lamb smoked meat, fresh herbs garnish, chickpea hummus and sauteed vegetables	28.00
Basque blood pudding, dahl, roasted cauliflower, Brussels sprouts and pico de gallo	28.00
Braised pork cheeks, white beans, chorizo, cipollini onions and salsify	29.00
Roasted cod, carbonara style onions, broccoli & french green beans, poblano pepper cream sauce	29.00
Mustard saddle of rabbit, cavatelli pasta with carrot juice, braised shredded rabbit and vegetables	30.00
Quebec beef cut, garnish of the moment	32.00
Fish of the day	Market price
Butcher's choice	Market price

## — TO SHARE —

Selection of Québec cheeses (50g)	7.00/piece
Seafood platter <i>Selection of the day</i>	25.00
Homemade charcuterie platter <i>With foie gras (20g)</i>	25.00 30.00

Menu du chef  
David Forbes  
et ses sous-chefs  
Nicolas Villeneuve  
et Martin-Philippe Gill