

HOOGAN ET BEAUFORT

CHARRED FOCACCIA & BUTTER 3

WARM OYSTER, APPLE, CIDER SABAYON (6 FOR 18) OR (12 FOR 35)

AMUSE-BOUCHE OF THE DAY MP

GREEN ASPARAGUS FROM QUÉBEC, LOMO, LIME CRÈME FRAÎCHE, ALMOND, CRACKER 17

BEEF TATAKI, COFFEE, HAZELNUT, MUSTARD, TURNIP 18

KING SALMON, CHARRED CUCUMBER, QUINOA, YUZU 19

FOIE GRAS, RHUBARB, BLACK CURRANT, PISTACHIO, VERBENA, BRIOCHE 24

GRILLED OCTOPUS, FINGERLING POTATO, OLIVE, BURNT PEPPER YOGURT 25

CAVATELLI, BRAISED LAMB, LAMB BACON, GORRIA, LOUIS D'OR 17

AGNOLOTTI, ASPARAGUS, BOQUERONES ANCHOVIES, RICOTTA, BASIL 18

LINGUINE, LOBSTER FROM GASPÉSIE, WATERCRESS, YUZU, FIDDLEHEAD 29

BEAURIVAGE FARM'S SUCKLING PIG, TURNIP, GREEN ONION, LARDON 30

BEEF BUTCHER'S CUT, GREEN BEAN, TOMATO, SMOKED EGG YOLK 32/39

LAMB FROM LOCHETTE'S FARM, CARROT, SESAME, CARAMELIZED YOGURT, CUMIN 32

ICELANDIC COD, CLAM, CHORIZO, ROMANO BEAN, SMOKED TOMATO 34

TO SHARE

DRY-AGED PRINCE EDWARD ISLAND RIBSTEAK, CAPPELLETTI, MUSHROOM 110

HEAD CHEF : JÉRÉMIE CONAN

