

Madame Chose

Madame Chose features exciting local cuisine that showcases the work of our producers and artisans.

CHEF HUGO LAVALLÉE AND HIS TEAM

STARTERS

🍷	Market soup				7
	Composed daily				
🍷	Clam and shrimp chowder				12
🍷 🌿	Crispy parmesan polenta				14
	Salsa rosa				
🍷 🌿	Celeriac in salt crust				14
	Praline of wild mushrooms and pecans, puffed rice, lovage salsa verde, silken tofu				
🍷	Arctic char gravlax carpaccio				16
	Beets with Violette gin and glasswort, apple and spruce gel				
	Parisian gnocchi with reduced duck broth				16
	Parmesan espuma and its tuile				
	Albacore tuna tartare				18
	Soy and sesame emulsion, wonton chips				
	Beef tataki with long pepper				18
	Mushroom salad, lime and ginger sauce				
🌿	Vegetable dumplings	4 pcs	12	8 pcs	22
	Citrus and soy sauce				
	Pork and shrimp dumplings	4 pcs	14	8 pcs	25
	Peanut sauce				
	Plate of Les Cochons Tout Ronds cured meats			For 2	28
	Homemade rillettes and condiments				
	Extra cheese (50 gr) +8				

FROM THE GARDEN

🌿	Portobello burger				23
	Hummus, vegan cheese, peppers and grilled onions				
🍷 🌿	Variation of vegetables and quinoa salad				24
	Yogurt with herbs, silken tofu foam, grated candied egg yolk				
🍷 🌿	Beet sausage				25
	Zucchini flowers and rösti potato				
🌿	Uovo raviolo with mushrooms				27
	Mascarpone, perfect egg and porcini purée				

FROM THE SEA

🍷	Arctic char				30
	Root vegetables and leeks in white wine reduction, virgin sauce				
🍷	Scallops			120gr	43
	Marrowbone, mashed cauliflower, gravy, seaweed salsa				
	Fish of the day				Market price
	Served on clam and shrimp chowder				

Bread is available upon request. Gluten-free bread available.

🌿 Vegetarian 🍷 Gluten-free

FROM THE FARM

Quebec beef burger	25
Bacon jam, Cantonner cheese, fried shallots, lettuce, tomatoes, rosemary and whiskey mayonnaise	
Grilled Cornish half chicken with spices	26
BBQ sauce, creamy red coleslaw, sweet potato fries and corn cake	
☞ Beef short rib	36
Organic potato “smash” with summer honey, market vegetables	
☞ Wild boar loin	40
Corn and gravy	
Butcher’s choice	Market price

DESSERTS

Viennese donuts from our pastry chef	9
☞ Creme brulee	10
Lactose free	
🌿 Chocolate and pecan brownie	10
☞ Chocolate and carrot half-cooked cake	12
Sea buckthorn compote	
Berries and cheese puff pastry	12
Strawberry and rhubarb tatin vanilla ice cream	12

MENU ENFANT

10 YEARS OR UNDER

- 13 -

Market soup

🌿 **Polenta sticks**

☞ 🌿 **Veggies and dip**

+

🌿 **Veggie vol-au-vents**

Chicken vol-au-vent

☞ **Salmon fillet and vegetables**

Macaroni bolognese

+

Surprise from Madame Chose

🌿 Vegetarian

☞ Gluten-free