

## MAIN MENU

# LA BOUFFE DU MONDE

### SOUPES

- CHEF'S SOUP OF THE DAY 7  
SEAFOOD CHOWDER "GASPÉSIE" STYLE CUP 12 BOWL 16  
GRATINATED ONION SOUP WITH THREE CHEESES 14

### ENTRÉES

- CRISPY PROVENÇAL CAMEMBERT FONDUE 14  
BELUGA LENTIL SALAD *{nordic shrimp, citrus vinaigrette}* 15  
SALMON TARTARE *{shallots, capers, mustard, fresh herbs}* 16  
GRILLED SQUID *{virgin sauce and olive tapenade}* 16  
BEEF TARTARE *{pickles, capers, shallots and Dijon mustard}* 16  
CREAMY TUNA TARTARE WITH GREEN APPLE AND SESAME SEEDS 18  
PLANK OF COLD CUTS FOR 2 32

**Bread is served upon request**



### OUR CLASSICS

- QUEBEC BEEF BURGER 22  
*{Pacific Rock cheese, bacon, candied onions and homemade sauce}*  
POTATO GNOCCHI 24  
*{full bodied juice, dried tomatoes, peas and parmesan}*  
WARM DUCK LEG SALAD 26  
*{crumbled goat cheese, berries, glazed walnuts and raspberry vinaigrette}*  
TOMAHAWK PORK CHOP 26  
*{southern spice rub, maple BBQ sauce, creamy coleslaw, sweet potato fries}*  
ROASTED CORNISH HALF CHICKEN 26  
*{full bodied juice, vegetables, tagliatelle with sun-dried tomato pesto}*  
VEAL LIVER PAN-FRIED WITH HONEY AND CIDER VINEGAR 29  
*{onion and bacon compote, seasonal vegetables, mashed potatoes}*  
BEEF TARTARE 30  
*{pickles, capers, shallots and Dijon mustard, mixed greens and fries}*  
GRILLED AAA BEEF FLANK STEAK 36  
*{sauce of your choice and fries}*

### " I WANT TO SEE THE SEA "

- FISH & CHIPS I PIECE 23 2 PIECES 30  
*{tartar sauce, mixed greens and fries}*  
ROLL OF SCALLOPS AND SHRIMPS 25  
*{fries and coleslaw}*  
NIÇOISE-STYLE YELLOWFIN TUNA SALAD 25  
SALMON TARTARE 30  
*{shallots, capers, mustard and fresh herbs, green salad and fries}*  
CREAMY TUNA TARTARE WITH GREEN APPLE AND SESAME SEEDS 32  
*{mixed greens and fries}*  
GRILLED MOROCCAN OCTOPUS 36  
*{chimichurri, chickpeas in two ways, tomato salad}*