

# Madame Chose

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

CHEF HUGO LAVALLÉE AND HIS TEAM

## STARTERS

🍷	<b>Soup of the day</b>				7
	Composed daily				
	<b>Bouillabaisse and its rouille au gratin on crouton</b>				12
🌿	<b>Crispy parmesan polenta</b>				14
	Salsa rosa				
🌿	<b>Salt-crusted baked celeriac</b>				12
	Wild mushroom and pecan praline, puffed rice, lovage salsa verde, silky tofu				
	<b>Bourgots with meat juice</b>				21
	Herbs foccacia, mushroom salad				
	<b>Parisian gnocchi with reduced duck broth</b>				16
	Parmesan espuma and its tuile				
	<b>Katsu salmon</b>				18
	Breaded salmon sashimi, asian marinated cucumber, wafu sauce				
	<b>Beef tataki with long pepper and coffee</b>				21
	Mushroom salad with hazelnuts and coffee lacquer				
🌿	<b>Smoked chickpea curry</b>				11
	Grilled vegetables and crunchy chickpeas				
	<b>Pork and shrimp dumplings</b>		4 pcs 12	8 pcs 20	
	Peanut sauce				
	<b>Plate of Les Cochons Tout Ronds cured meats (to share)</b>				32
	Homemade rillettes and condiments				
					Extra cheese (50 gr) +8

## FROM THE GARDEN

🌿	<b>Fior di Latte, tomatoes and candied squash</b>				22
	Crunchy olives and vegetables				
🌿	<b>Portobello burger</b>				23
	Silky tofu tzatziki, vegan cheese, peppers and grilled onions				
🌿	<b>Uovo raviolo with mushrooms</b>				27
	Mascarpone, perfect egg and porcini purée				

## FROM THE SEA

	<b>Fish of the day</b>				Market price
🍷	<b>Arctic char</b>				28
	Root vegetables and leeks in white wine reduction, vermouth sauce				
	<b>Grilled octopus with balsamic and vanilla glaze</b>				46
	Chorizo bruschetta and romesco sauce				

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

🌿 Vegetarian    🍷 Gluten-free

## FROM THE FARM

	Market price
<b>Butcher's choice</b>	
<b>Quebec beef burger</b> Bacon jam, Cantonnier cheese, fried shallots, lettuce, tomatoes, rosemary and whiskey mayonnaise	25
<b>Tajine of Cornish chicken</b> Candied lemon and green olives on couscous	29
Ⓜ <b>Beef short rib</b> Potato aligot with truffle oil and green vegetables	36
Ⓜ <b>Half a guinea fowl to share, glazed with camerise</b> Camerise and onion compote with melilot, Gabrielle potato smash with camelina honey, vegetables and salad	For two 69

## DESSERTS

<b>Trio of mignardises (6)</b>	8
Ⓜ <b>Crème brûlée</b> Lactose free	10
<b>Carrot cake</b> Lemon cream cheese icing	10
Ⓜ <b>Guayaquil chocolate half-cooked cake</b> Sea buckthorn compote	12
<b>Black forest cake</b> Syrup of melilot and black cherry	12
<b>Pear tatin pie</b> Ice cream and salted caramel	12

### KIDS MENU

AGE 10 AND UNDER

- 13 -

Homemade soda

Apple juice

Chocolate latte

Milk

+

Market soup

🌿 Polenta sticks

Ⓜ 🌿 Madame Chose green salad

+

🌿 Veggie vol-au-vents

Chicken vol-au-vent

Macaroni bolognese

+

Surprise from Madame Chose

🌿 Vegetarian

Ⓜ Gluten-free