

CIEL! LE MENU

From 5 p.m.

Soup of the day	9
Rock snapper ceviche	17
Lime, red onion, tomatoes, corn emulsion, crispy corn tortillas, cilantro oil	
Caesar salad with porchetta	19
Romaine hearts, fennel bread crumble, aged Louis d'Or cheese, Ciel's Caesar dressing	
Venison tartare	22
Haskaps, Labrador tea, black garlic, Zacharie Cloutier cheese, house-made focaccia	
Pan-seared Argentine shrimp	24
Bisque, butternut squash, samphire, Le Charlo sausage	
Duck foie gras parfait	28
Rosemary-scented pear chutney, brioche	
Pan-fry Sweetbreads	28
Zucchini-sweet onion salad, herb pesto, chanterelles, poblano infused veal jus	
Roasted eggplant	29
Red pepper hummus, tomato salad, Fleur de Neige feta cheese, pine nuts, basil pesto, spicy virgin oil, bazlama bread	
Atlantic salmon	37
Miso butter carrot sauce, Israeli couscous, baby carrots, broccolini	
Chicken supreme from Fermes des Voltigeurs	37
Ancho-flavored BBQ sauce, green beans, sweet onions, corn, creamy polenta with L'Isle-aux-Grues cheddar	
Scallop and confit pork belly medley	38
Daikon-herb vinaigrette, pearl onions, pickled carrots, cauliflower in two textures	
Braised beef cheek	41
Potato purée with Le Vlimeux cheese, red wine glaze, roasted vegetables, oyster mushrooms	
Spanish octopus	42
Smoked paprika-roasted fingerling potatoes, artichoke-olive-bell pepper salad, romesco sauce	
Roasted rack of lamb	46
Minted chimichurri, fennel, zucchini, confit tomatoes, white bean purée	
Charcuterie platter	34
Selection of Quebec cheeses: platter of 3 cheeses	30

We kindly ask that you inform us of any food allergies when placing your order.
For safety reasons, once seated at your table, we ask you to limit the movement of your children.