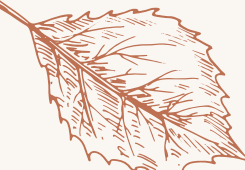




All-You-Can-Eat Mussels and Fries

35\$

HOMEMADE FRIES CHOICE OF MAYO: CHIPOTLE – PEPPER – GARLIC – CLASSIC – TARRAGON



MUSSELS

MARINIÈRE WITH CREAM

LEEEKS – SHALLOTS – THYME – WHITE WINE – CREAM

CREAMY ROASTED RED PEPPER

KOLBASSA – GREEN ONION – LIME

BLUE CHEESE ST-AGUR SAUCE

PORK BELLY – GREEN ONION – PICKLED RED ONION

PERNOD & DILL SAUCE

SMOKED SALMON – CHIVES – LEMON

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PRETZEL BITE BASKET – BEER & CHEESE DIP – \$12

FRENCH ONION SOUP KOLBASSA – SMOKED CHEDDAR – \$14

BEEF TARTARE - BEER & MAPLE ONION CHUTNEY – ARUGULA

STARTER (3OZ): \$28

MAIN (6OZ, WITH HOMEMADE FRIES): \$46

CAESAR-STYLE ROMAINE WEDGE

ROASTED PORK BELLY, PARMESAN, GARLIC CROUTONS, CONFIT GARLIC OIL – \$17

SMOKED SALMON BY LE RITUEL

CREAMY RANCH-STYLE DRESSING – POTATO ROSTI – PICKLED VEGETABLES – \$24

SPAGHETTI WITH BOLOGNESE SAUCE

GRATIN GARLIC BREAD – \$19

SWISS SAUSAGE POUTINE

MAPLE MUSTARD – PICKLED ONIONS – \$24

WAGYU BEEF BURGER

BACON JAM – DARK BEER MAYO – ONION RINGS – HOMEMADE FRIES – \$30