

COCKTAILS

MARTINI NEIGE - 13
Belvedere, Neige Premier ice wine & apple juice

RUSTY RYE - 12
Crown Royal, Drambuie & lemon

BERRY BELLINI - 12
Ciròc Red Berry & Prosecco

ROMARIN TONIQUE - 12
Bombay, tonic & rosemary syrup

PUNCH MODAVIE - 12
Disaronno, Grand Marnier, cranberry juice & orange juice

SIGNATURE CÉSAR - 13
Ketel One, lemon juice, clamato, lamb sauce & celery salt

T-TIME - 12
Jack Daniel's Honey, tea, lemon & a cinnamon stick

REDGOOSE - 14
Grey Goose & Redbull

ÉTÉ INDIEN - 12
Tanqueray, St-Germain & Aperol

RHUM & ZO - 12
Bacardi Spice, Cinzano Rosso, apple juice & bitters

GINGER MOJITO - 12
Seagrams V.O., lime, mint leaves & gingerale

OLD FASHIONED - 12
Bulleit Bourbon, bitters, sugar & orange

ESPRESSO MARTINI - 12
Frangelico, Kahlua & espresso

LIVE MUSIC

EVERY NIGHT

SUNDAY

~ Stephanie Laliberté ~

MONDAY

~ Stéphanie Laliberté ~

TUESDAY

~ Sam Orsini ~

WEDNESDAY

~ Étudiant de l'Université de Montréal ~

or

~ Sara Latendresse ~

THURSDAY

~ Charles Dubuc ~

FRIDAY

~ G.L. Chambers ~

or

~ Piano & Saxophone - Duo Côté-Ouellet ~

SATURDAY

~ G.L. Chambers ~

or

~ Charles Dubuc ~

HAPPENING GOURMAND

VIEUX-MONTRÉAL

\$27

~ Starting at 4pm, everyday ~

APPETIZER

Beet salad with goat cheese and candied walnuts
~ or ~

Salmon gravlax
~ or ~

Braised lamb poutine

EXTRA \$5

CHOICE OF MAINS

Duck confit on a wild mushroom risotto
~ or ~

Niçoise salade - yellowfin tuna, tomatoes, green beans, olives, egg, potatoes and anchovies
~ or ~

Steak frites - 7 oz bavette, compound butter
~ or ~

Rack of lamb - sesame crust, goat cheese

EXTRA \$15

DESSERT

Tiramisu with Kahlua and Tia maria
~ or ~

Cheesecake with white chocolate, raspberry coulis and salter caramel

FEATURED

CÎROCO

Ciròc vodka, fresh lime juice, simple syrup, cranberry juice and mint
~ 10 ~

WINES

~ 5oz 9 / 8oz 14 / btl 40 ~

Sterling - Monterey, California - Cabernet Sauvignon

Sterling - Central Coast, California - Chardonnay

STARTERS

CHEF'S DAILY SOUP - 6

FRENCH ONION SOUP - 11

BEET SALAD - 11
goat cheese, candied walnuts

BRAISED LAMB POUTINE - 14

SALMON GRAVLAX - 11

MODAVIE SHRIMP COCKTAIL - 11
avocado, pineapple cocktail sauce

FRIED CALAMARI - 13

DUCK RILLETTE - 13

FOIE GRAS AU TORCHON - 17
pear and cranberry compote

SALMON TARTARE - 15 | 23
chives, lime juice, panko, fried capers & truffle mayonnaise

BEEF TARTARE - 15 | 23
avocado, pine nuts, parmesan, jalapeno

CHEESE PLATTER TO SHARE - 18 | 27

CHARCUTERIES PLATTER TO SHARE - 19 | 28

SALADS

CAESAR WITH BACON AND CROUTONS - 11
with chicken - 17

QUINOA SALAD - 16
zucchini, eggplants, red peppers, goat cheese crostini

NIÇOISE SALAD - 22
yellowfin tuna, tomatoes, green beans, olives, egg, potatoes and anchovies

MAINS

RATATOUILLE - 17
quinoa, crumbled feta cheese

DUCK CONFIT ON A WILD MUSHROOM RISOTTO - 28

MUSSELS & FRIES - 20
creamy Pernod sauce

CHICKEN SUPREME - 23
old fashion mustard demi-glace

STEAK FRITES - 24
7 oz bavette, compound butter

SALMON FILLET - 24
capers, parsley, lemon pistou

CATCH OF THE DAY - MP
risotto and vegetables

STRIPLOIN - 33
10 oz, peppercorn sauce

FILET MIGNON - 36
7 oz, demi-glace sauce

LAMB

LAMB BURGER - 21
caramelized onions, goat cheese, arugula, smoked aioli

GRILLED LAMB CHOPS - 32
rosemary marinade,

RACK OF LAMB - 39
sesame crust, goat cheese

PASTA

SPAGHETTI À LA BOLOGNESE - 19
meatball - \$4/each

ARUGULA PISTOU TAGLIATELLE - 19
confit cherry tomatoes, red peppers and chèvre de neige

LAMB CAVATELLI - 24
sundried tomatoes, fennel and parmesan

SEAFOOD LINGUINI - 28
scallops, shrimps, baby clams, lobster bisque rosé sauce

EXTRAS

BLACK TRUFFLE MAYONNAISE - 3.5

SMOKED PAPRIKA MAYONNAISE - 2.5