



BAR MENU

2 PM TO 9 PM

Homemade meat game terrine | 24

Charcuterie platter | 33

Cheese platter | 35

Beignets de Riopelle | 28

Serviceberry jam - bitter salad

Le Croque Monsieur | 26

Sourdough bread, ham, truffle, cheddar, herb salad

Oysters | 28

6 units - elderflower vinager mignonette

P. E. I Beef flank | 42

fries - salad - maître d'hôtel truffle butter

Alberta buffalo tartare | 22 | 34

fries or salad

Grilled romaine lettuce | 22

Cesar sauce, parmesan, bacon, crispy chicken

TO SHARE

Nuts | 6

Fries | 10

Executive Chef: Clément Hamy

Sous chefs: Emmanuel Lottin, Sébastien Bordeleau



**RELAIS &
CHATEAUX**

To thank the work of our talented chefs, we have implemented a kitchen fee on the invoices.

Thank you for your understanding.