

# BIDON

## APPETIZERS

- OYSTERS

-3 \$ EACH
- ROCKEFELLER OYSTERS

-4 \$ EACH
- ALBACORE TUNA TATAKI

-23
- Guacamole, citrus ponzu, *pomme paille*, grapefruit, marinated shishito
- ASPARAGUS

-19
- Quebec asparagus, Stratacciatele, proscitto, pistacchios, fig chutney
- CHIMICHANGA

-15
- Braised duck, coriander, marinated onions, Tamarin's sauce
- SCALLOPS CEVICHE

-21
- Quebec strawberries, lime, coriander, sour cream
- BLACK PUDDING

-18
- Pistachio pesto, cranberry jam, chips, aragula
- FRIED CALAMARIS

-19
- Sweet chili sauce, goat cheese, herbs
- FILET MIGNON

-25
- CARPACCIO «AIE AIE AIE»
- Black garlic, parmesan olive oil, garlic chips
- CAPRESE SALAD

-25
- Maciocia's farm fresh mozzarella, tomatoes, basil oil, Macadam's nuts

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## MAINS

- VEGAN BOL

-26
- Popcorn cauliflowers, Gochujang & honey sauce, quinoa, guacamole, pineapple, red cabbage, edamame
- DOUBLE CHEESE BURGER

-23
- Herbs mayo, cheddar, Iceberg lettuce, bread & butter dill, fries
- SEA FOOD PASTA

-38
- Shrimps, scallops, lobster, white wine, herbs, cream
- GRILLED FLANK-CUT BEEF

-39
- Honey & miso marinade, chimichurri sauce, seasonal vegetables, ranch potatoes
- BRAISED BEEF CHEEK

-36
- Candied garlic potato puree, mushrooms, spices & red wine sauce, chives
- RISOTTO

-38
- Scallops, mushrooms, lobster bisque, mascarpone, truffle, tarragon
- GRILLED OCTOPUS

-37
- Romesco sauce, potatoes, dried tomatoes, black garlic, almonds
- ISLAND COD

-38
- Cauliflowers puree, Quebec asparagus, sauce vierge
- AAA RIB EYE

-110
- (28 ONCES TO SHARE)  
Chimichurri sauce, grilled vegetables, parmesan's potatoes

APPETIZER OF THE DAY  
-MARKET PRICE-

SALAD OF THE DAY  
-MARKET PRICE-

MAIN OF THE DAY  
-MARKET PRICE-

## TARTARES

SALMON TARTARE  
Cilantro pesto, tobiko, croutons, fries or salad  
17-32

BEEF TARTARE  
Lime mayonnaise, chives, capers, croutons, fries or salad  
17 -32

TUNA TARTARE  
Watermelon, guacamole, spicy mayo, sesame, croutons, fries or salad  
17 -32

