

Tapas

GNOCCHI FRITS
Yogurt with pesto - 10

LEEK ARANCINI
Vinaigrette, truffle - 10

HOMEMADE FRIES & MAYO - 9

Socca Chips - 6

RICOTTA CROQUETTES
Tomato sauce, parmesan - 8

FRIED CALAMARI
Aioli, lemon, Aleppo pepper - 20

PISSALADIÈRA
Onions, anchovies, olives - 10

OYSTERS
Mignonette, lemon
3 for 10 - 6 for 18 - 12 for 35

FLOUNDER CRUDO
Clementines, citrus vinegar, candied lemon gel,
fried shallots, Aleppo pepper - 20

MARINATED OLIVES
Citrus and herbes de Provence - 7

SEASONAL SALAD - 10

RUSTIC TARTINE
Ricotta, zucchini salad, mint,
clementines - 12

CORSICAN SHEEP CHEESE - 15
*Subject to availability only

To share

PLEIN SUD
Cheeses & charcuterie - 34

DISCOVERY
Corsican & Provençal Specialties - 42

CHEESES
Quebec & imported (150g) - 19

CHARCUTERIE MAISON
Coppa, lonzu, rillettes, etc. - 19

CORSICAN VEAL WITH OLIVES
Milk-fed veal cubes, white wine,
homemade gnocchi - 28

BONIFACIAN-STYLE EGGPLANT GRATIN
Tomato sauce, fresh bread, green salad - 24

CAVATELLI È FUNGHI
Pan-fried mushrooms from the farm Les 400
pieds de champignons, parsley, salinu - 26

BEEF STEAK OF THE DAY
Shallot reduction, fries or salad - 34

ARCTIC CHAR FILLET IN A HERB CRUST
Cream of asparagus, sautéed zucchini - 32

LUMACHE È FIGATELLU
Fresh pasta, Bolognese-style sauce with
figatellu and red wine, parmesan - 28

SNOW CRAB RISOTTO
Saffron risotto, snow crab from Gaspésie,
tomato bisque - 33

PORK BELLY
Creamy polenta, candied cherry tomatoes,
aromatic herb salad - 26

BEEF FILLET MIGNON TARTARE
Pesto, parmesan, mustard caviar - 20/32

Our collaborators

• OPERCULE • REDFROG LABS • RACINES BORÉALES • FERME BON BOEUF • LES 400 PIEDS DE CHAMPIGNON •
• CAMELIA SINENSIS • O PETIT PARIS • CAFE MIRACOLO • LA MAISON DU RÔTI • L'ÉCAILLER •

We work closely with local producers to bring you the flavors of Corsica and the south of France while using locally sourced Quebec products.

We encourage you to support our suppliers to help boost the local economy.

Thank you for helping local businesses thrive.