



APPETIZERS

Vegetable Samosas, Mint Yogurt	9
Bowl of olives and homemade pickled vegetables	8
Homemade pâté en croûte, pickles and pearl onions	9
Tapenade, flatbread with herbs	9
Plank to share, homemade charcuterie, smoked salmon, black pepper ricotta	29

ENTRIES

Di Buffala mozzarella cheese and organic tomatoes Basil pesto / Reduced balsamic drizzle/ Arugula	17
Beef filet mignon carpaccio	22
Bluefin tuna tartare with wasabi Crispy sesame / Soy sauce with coriander / Wakame salad	21
Frayed lacquered duck Rice cakes / Crunchy vegetables / Homemade hoisin sauce	20
Curried candied and grilled cauliflower head, vegan sour cream with herb	18

SALADS

(E) (P)

Jolivent salad Parmesan / Homemade bacon / Caesar sauce	17	25
Grilled beef salad Thai Spice Blend / Cucumber / Grapefruit	20	28
Grilled shrimp salad Minced crunchy fennel / Mango / Kim chi	21	29
Jolivent Niçoise salad Tuna tataki / Green beans / Duck egg	21	29



PIZZAS



Margherita Tomato sauce / Parmesan cheese / Fior di Latte / Fresh basil / Arugula	18
Jolivent Lemon sour cream / Fior di Latte / Smoked salmon from our smokehouse / Capers / Red onions / Arugula	24
Brome Tomato sauce / Fior di Latte / Homemade bacon / Smoked duck / Arugula / Parmesan Cheese	25
Mistral Tomato sauce / Goat cheese / Olives / Onion compote / Prosciutto / Arugula	25
Vegetarian Tomato sauce / Fior di Latte / Grilled eggplant / Grilled zucchini / Mushrooms/ Arugula	22
Alizé Wild garlic pesto and fresh herbs/ Wild mushrooms / Homemade charcuterie /Candied onions/ Fior di Latte	27
New gluten-free and lactose-free pizza dough	+ 3

FROM THE GRILL

Our dishes are accompanied by seasonal vegetables from local producers exclusively, as well as bell potatoes with garlic and thyme.

Sauce of your choice: pepper salsa with fresh chillies, homemade tartare, chimichurri, white butter with capers, composed butter with fresh herbs, meat jus.



Trout fillet	36
Guinea fowl breast «La Sabinoise» , Cajun sauce	33
Slow-cooked and grilled octopus	46
Sweetbreads by Jean Marc, white butter sauce and meat jus	45
Canadian Beef Filet Mignon (8 ounces)	52
Plate of mushrooms and asparagus, pine nuts	29
Pork rib, BBQ sauce with Whisky	38
Lobster tail guédille style, brioche and vegetables	42

DESSERTS



Classic Tiramisu	10
Local red fruits cheesecake	10
Chocolate mousse with crispy chocolate beads	10
Homemade palette of sorbet and ice cream , fresh fruits	10
Plate of Quebec cheeses and accompaniments	24