mistral

festive outdoor experience

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 18
Tomato sauce / Parmesan cheese / Fior di Latte / Fresh basil / Arugula

Jolivent 24
Lemon sour cream / Fior di Latte / Smoked salmon from our smokehouse / Capers / Red onions / Arugula

Brome 25
Tomato sauce /Fior di Latte / Homemade bacon / Smoked duck / Arugula / Parmesan Cheese

Mistral 25
Tomato sauce / Goat cheese / Olives / Onion compote / Prosciutto / Arugula

Vegetarian 22
Tomato sauce / Fior di Latte / Grilled eggplant / Grilled zucchini / Mushrooms/ Arugula

Alizé 27
Wild garlic pesto and fresh herbs/ Wild mushrooms / Homemade charcuterie /Candied onions/ Fior di Latte

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