



m i s t r a l



Appetizers to share or not...

Marinated olives and lupins	9
French fries /(regular, spicy or truffle mayonnaise)	9/12
Jar of cherry tomatoes and mini peppers/bocconcini	16
Cheeses of Québec and charcuterie form Scotstown platter	30
Burrata with grilled peaches and tomato confit, honey and white balsamic	30

Available as from 5 p.m.

Fish and seafood platters (for 4)	95
Shrimp, scallops, crab and seafood bites, octopus ceviche and lobster profiteroles	



Starters

Tomato, watermelon, strawberry and feta gazpacho	15
Spicy tiger prawns skewer, coconut and lime	21
Wagyu beef tataki, truffle & black garlic vinaigrette, parmesan	25
Sea bass ceviche, grapefruit, cucumber and coriander	23
Lobster roll (puff pastry baguette)	39
Fresh lobster, lime, lovage from the garden and cucumber	



Salads

Goat cheese, strawberry, raspberry, spinach, pistachios and rose salad	22/29
Carrot, mango, ginger and grilled duck salad	23/29
Caesar salad, Boston lettuce, pancetta, reggiano and anchovies	19/25
Grilled grain-fed veal flank steak salad, mesclun, fennel, sesame vinaigrette	25/36



Pizzas

Margherita	20
Basil, tomato sauce, fior di latte, olive oil	
Mistral	27
Prosciutto, goat cheese, parmesan, tomato sauce, kalamata, aragula	
Brome	28
Smoked duck breast, mascarpone mustard sauce, mushrooms, parmesan	
Funghi madness (Mycep Farm)	29
Grilled mushrooms (Shiitake, Oyster mushroom, lion's mane, pioppino), black garlic, sour cream, parmesan, herbs	
Jolivent	28
Smoked salmon, dill sour cream, anchovies' oil, red onion and dil	
Gluten free dough available	+5



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*Main courses*

Available as from 5 p.m.

Smoked and grilled sweetbreads*	46
White butter, meat juice and candied capers and lemon	
Candied and baked endive	34
Peach, cashew nuts, snow peas, blue cheese, dill pesto	
Stuffed and grilled royal quail *	36
Montreal spices, homemade bbq, pancetta	
Grilled monkfish Chà Cá	39
Rice vermicelli, peanuts, fresh dill, turmeric, marinated onion, shrimp chips	
Grilled Spanish octopus	45
Chimichurri, country salad and snow peas	
Tomahawk prime rib (1.3kg - for 2 or 3 people) *	125
Herbed butter or chimichurri	
Grilled grain-fed veal flank steak, caramelized onions*	42
and sautéed mushrooms	
7-ounce beef tenderloin, grilled and jus*	49

*Served with ratatouille, baby potatoes sautéed in duck fat or French fries

*Dessert*

Classic Tiramisu	14
Ladies' fingers, coffee, mascarpone, marsala wine, cocoa	
Iced nougat	14
Lemon, pistachios, honey, thym and raspberries	
Grilled peach	14
Blueberry sorbet, rosemary meringue	

*Enjoy your meal!*