



# Restaurant Alizé

## WINTER MENU

*By Lucrezia & Luca*

### **Onion soup 15**

*Apples and old cheddar, + foie gras crouton (+14)*

### **Beef tartar 25**

*Pomegranate sauce, mustard seeds, celery root, parsnip crackers*

### **Vegetable ballotine 18**

*Cabbage, beet, zucchini, carrot, leek, cauliflower, potato*

### **6 Oysters of the day 24**

*Traditional Mignonette or*

*Tetsuya: Japanese soy, mirin, rice vinegar, trout roe (+5)*

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### **Sweetbreads 46**

*Pan-seared, veal jus, caper beurre blanc, lemon confit, celery root steak with maple syrup*

### **Brome Lake duck 47**

*Sea buckthorn glazed breast, parsnip purée, wild mushrooms*

### **Mignon of beef Rossini style 58**

*Pan-seared foie gras, cream of mushroom soup, parsley oil, celery root steak with maple syrup*

### **Bouillabaisse 55**

*Snapper, shrimp, mussels, langoustine, rouille and croutons*

### **Gnocchi 32**

*Butternut squash, smoked gouda béchamel, rosemary butter, saffron*

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### **Selection of Quebec cheeses 20**

*Bleu d'Élisabeth, Alfred le fermier, Bête à Séguin*

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### **Apple tartlet 15**

*Sweet clover ice cream*

### **Caprese crumble 14**

*Pear and basil sorbet*

### **Chocolate fondant heart 16**

*Orange, rum and raspberry coulis*