



# Alizé

## SPRING MENU

presented by  
Chef Baptiste Gournay

### STARTERS

|                                                                                                                                                                                                     |                                                                                                                                                                                         |
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| <b>Oysters (1/6/12)</b><br><i>Shallots with ginger vinegar and lime</i>                                                                                                                             | <b>5/25/45\$</b><br>  |
| <b>Watercress velouté</b><br><i>Raw celery, pomelo, elderflower vinegar gel, crispy buckwheat</i>                                                                                                   | <b>18\$</b><br>       |
| <b>Hand-cut Black Angus beef tartare, Italian-inspired</b><br><i>Taggiasca olives, basil, pickled artichokes, Parmesan tuile</i><br><small>** Gluten-free and lactose-free option available</small> | <b>24\$</b>                                                                                                                                                                             |
| <b>Lightly seared Bobines trout, sea buckthorn from Lac-Brome in textures</b><br><i>Herb-confit potatoes, horseradish vinaigrette, frisée lettuce.</i>                                              | <b>24\$</b><br>   |

### CHEESES

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| <b>Selection of 3 Quebec cheeses (75g)</b><br><i>Apple &amp; cranberry chutney, dried fruits, crackers, sourdough mini loaf, smoked fir butter</i><br><small>** Gluten-free option available</small> | <b>25\$(+10)</b> |
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### CHEF'S INSPIRATION ANNOUNCED WEEKLY

BISTRO MENU  
THREE-COURSE TABLE D'HÔTE **\$50**

### MAIN COURSES

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| <b>Pan-seared Black Angus beef bavette, Bordelaise sauce</b><br><i>Broccoli mousseline, lightly seared grapes, gremolata.</i><br><small>** Lactose-free option available</small> | <b>59\$ (+5)</b><br> |
| <b>Quebec deer Wellington</b><br><i>Mycep mushrooms in parsley butter, Pedro Jiménez jus.</i>                                                                                    | <b>54\$</b>                                                                                             |
| <b>Wild cod marinière</b><br><i>organic mussels, sautéed spinach with ginger butter.</i><br><small>** Lactose-free option available</small>                                      | <b>52\$</b><br>     |
| <b>Farmhouse goat cheese ravioli, spinach and lemon</b><br><i>Fresh herbs, preserved lemon condiments</i>                                                                        | <b>24\$/36\$</b>                                                                                        |
| <b>Sour dough mini loaf with fir-smoked butter</b>                                                                                                                               | <b>9\$</b>                                                                                              |

### DESSERTS

\*\* Gluten-free and lactose-free dessert available

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| <b>Cranberry and vanilla vacherin</b><br><i>Swiss meringue, vanilla whipped cream, cranberry sorbet and compote</i><br><small>** Lactose-free option available</small> | <b>14\$</b><br> |
| <b>Chocolate and gianduja, millefeuille-style</b><br><i>Thin chocolate tuile, hazelnut praliné, gianduja crémeux and chocolate sauce</i>                               | <b>14\$</b>                                                                                          |