



EVENING MENU



5-COURSE MENU

Discover Chef Olivier Perret, “Maître Cuisinier de France”, signature cuisine showcasing his French roots and his love for the Quebec Terroir

80

STARTERS

Soup of the day	(PM)
Starter of the day	(PM)
Renoir tomato gazpacho soup Croutons and basil	14
Scallops “A la plancha”, cream of corn and truffle butter Corn condiment, snow peas and walnuts	29
Marieville duck foie gras, Strawberry, maple syrup and homemade brioche	27
Declination of Quebec Heirloom tomatoes Tomato, fennel and dill mousse, grilled tomato, tomato water jelly	16

MAIN DISH

Daily suggestion	(PM)
Sea bream, Quebec Island shells Fine ratatouille, candied fennel and olive juice	40
Cod fillet, beets and blue mussels Shallots with beetroot pickles, Cipollini onions, sweet garlic and oyster cream	33
Octopus, squid and smoked mussels Couscous with saffron and chorizo	35
Grain-fed chicken breast with summer truffle Asparagus, celeriac and truffle juice sauce	34
12oz AAA Beef striploin steak Mashed potatoes, seasonal vegetables and bordelaise sauce	43
Risotto of the day Inspiration of the chef	32

AND MORE...

Oysters Half a dozen One dozen	18 32
Quebec cheese selection Served with chutney and baguette	23

CLÉMENT TILLY DESSERTS

Lemon entremet with French meringue	13
Québec red berries tart with vanilla custard cream	13
Intense dark chocolate, crispy puffed rice, creamy caramel and Fleur de Sel	13
Selection of homemade ice cream and sorbets (2 flavors of your choice)	9

Please communicate with us regarding any allergies or restrictions. Taxes and service are not included.