

*Signature,
taste and flavour*

Original creations and unusual combinations will take you on a taste experience guided by the imagination of Marie-Chantal Lepage and her team.

Monte Cristo
Resto Lounge

Our "hot" entrees

Cooked to perfection for full flavour...

Risotto "hummm!"

Poached scallop in sake

Giant shrimp

Saddle of hare

Pot-au-feu

Sauted foie gras

Kobe beef - 4-ounce

Wild mushrooms / Cheddar Perron, 4 years 12.

Wakame kelp / diaphanous tomatoes 13.

Polenta crust / purée of peas / saffron oil 14.

Prunes steeped in port /
spinaches / Parma ham 14.

Oxtail stew / braised jowl /
foie gras mashed potatoes 15.

Tatin of yellow beets / micro-lettuce 22.

Oven crisped potatoes / multi-garnish 45.

Our "tingling" entrees

Flavour at its best...

1000 leaves
of red tomato

Salmon cube

Duck tartare

Tuna savoured differently

"Fiji" Scampi

Carpaccio of cucumber /
basil granité / portobella confit and torta 10.

Marinated and seared in algae powder /
coconut milk / coriander shoots 12.

Wasabi espuma / poached quail egg 14.

Tataki / sashimi / tartare 15.

Diaphanous oyster /
apricot mince / sweet basil oil 19.

Our menu & plates to be shared

An outstanding gourmet symbiosis...

Porterhouse - *20-ounce*

"Reinvented" Paella

Epicurean menu

3 or 5 courses

Black Angus

Veritable meat feast XXL!

75.

Bamboo rice / shellfish plenty

90.

*An eventful symphony of
superb dishes and wines*

Market
price

Our plates going solo

A pleasure self-indulgent and divine...

Veal chop - 12-ounce

Half rack of lamb

Red tuna

Kobe beef - 8-ounce

By word of mouth

Fresh vegetable casserole 36.

Olives on toast / confit of fennel in oil 35.

Mushroom risotto / spinaches 38.

Foie gras mashed potatoes 80.

*Dinner of the evening created by
Marie-Chantal Lepage and her team* Market
price

A cuisine spiced by
a world of flavors.
**An authentic touch
of effervescence!**

Monte Cristo
Resto Lounge

Fromages
& Cheeses
& Desserts

Fromages fins
Fine Cheeses

Sélection du Québec / 3 variétés / 80 grammes
Quebec Cheeses Selection / 3 varieties / 80 grams

quinze
fifteen

Insulaire
Islander

Brochette d'ananas rôtis / brownie aux pacanes / glace à la pistache sicilienne
Roasted Pineapple Brochette / Pecan Brownie / Sicilian Pistachio Ice Cream

dix
ten

Frisson
Tingle

Parfait glacé au citron / ganache tendre au lait / salade d'agrumes
Lemon Iced Parfait / Chewable Milk Ganache / Citrus Salad

douze
twelve

ProFusion
AbunDance

Croustillant de chocolat fondant / glace aux noix / sauce caramel Dulce de leche
Crispy of Melting Chocolate / Walnut Ice Cream / Dulce de leche Caramel Sauce

douze
twelve

Symphonie
Symphony

Déclinaison autour du chocolat d'origine « alto el sol »
Pérou, millésime 2006 / pour deux personnes
Total Peruvian Chocolate Experience with "alto el sol"
Vingtage 2006 Cocoa / for two persons

vingt
twenty

Antipode

Sablé breton / tartare vanillé / croustille de grué / sorbet à la Poire Williams
Breton Shortbread / Vanilla Tartar / Cocoa Chips / Poire Williams Sherbet

treize
thirteen