



RESTAURANT

la Quintessence

À LA CARTE

APPETIZERS

Oysters of the market (6)

26

Rockefeller oysters (6)

32

Seafood platter

75

Add lobster: half 40 full 60

Soup of the day

9

Mesclun salad, orange & pumpkin seeds, mint yogurt & housemade vinaigrette

14

Caesar salad, smoked duck bacon, kale, fried capers & garlic flower croutons

17

Salmon tartare with ponzu sauce & marinated ginger

19

Beef tartare with sun-dried tomatoes and parmesan

19

★ Two-sesame tuna tataki, mango and pineapple salsa with sea buckthorn mousse

23

★ Homemade lobster bisque with saffron rouille

16

Grilled octopus, chorizo, tomatoes & peppers, cilantro & black garlic mayo

20

★ Duck poutine, sweet potatoes, port wine sauce, 'Riopelle' cheese

19

Pan seared foie gras, gingerbread with poached pear deglazed with Sortilège

25

★ Signature dishes / plus service and taxes



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MAIN DISHES

Ratatouille & mushrooms sautéed, roasted pine nuts
and balsamic caramel

29

Arctic char, quinoa with leek & orange,
red wine & cardamom caramel

30

Shrimps, mussels and scallops, parmesan polenta,
fennel, pernod & creamy saffron sauce

58

Smoked piglet loin from Gaspior farm, sweet potato purée,
balsamic cipollini onions, veal juice with pesto

36

Milk-fed veal chop, roasted garlic potato purée,
xeres vinegar sauce

46

★ Pan seared duck breast and leg confit,
sweet potato purée & honeyberry sauce

38

★ Lobster, mushroom risotto, grilled asparagus,
hollandaise truffle sauce

half 58 full 79

★ Angus beef filet, garnished rustic style,
piglet bacon, pepper sauce

(6 oz) 58 (8 oz) 68

SIDE DISHES

Grilled asparagus	8
Sautéed mushrooms	12
Vegetables	10
Shrimp 6/8	8
Scallop U/10	10
Caviar 'Impérial'	60
Pan seared foie gras	16

★ Signature dishes / plus service and taxes