



RESTAURANT

la Quintessence

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## À LA CARTE

### APPETIZERS

Oysters of the market (6)

26

Rockefeller oysters (6)

32

★ Red wine and yellow French onion soup,  
Windigo cheese from Mont-Laurier

12

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

Beef tartare with sun-dried tomatoes and parmesan

19

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 Gaspor 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

★ 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