

# RESTAURANT POMPETTE

	<b>HOMEMADE SPELT SOURDOUGH BREAD</b>	6
	QUEBEC ORGANIC FLOUR, VOATSIPERIFERY BUTTER	
	<b>RAW OYSTERS</b>	20
	LOVAGE CREAM, BLACK CARDAMOM	
<b>STARTERS</b>	<b>LEEKs</b>	18
	CURED EGG YOLKS, MUSTARD SEED	
	<b>WHITE ASPARAGUS</b>	27
	GRIBICHE, HERRING ROE, QUAIL EGGS	
	<b>TUNA TARTARE</b>	29
	AJO BLANCO, SEED CRACKERS, CAPERS	
	<b>SCALLOPS CARPACCIO</b>	26
	CELERIC, APPLE, DILL	
	<b>OCTOPUS</b>	30
	PURPLE POTATO, RAMPS, MUSTARD GREENS GREMOLATA	
	<b>MACARONI</b>	28
	ASPARAGUS VELOUTÉ, MORELS	
	<b>GNOCCHI À LA PARISIENNE</b>	32
	ESCARGOTS, PERSILLADE, HERB CRUMBLE	
	<b>BONE MARROW</b>	21
	PRAWNS TARTARE, LEMON GEL	
<b>MAINS</b>	<b>VOLAU VENT</b>	40
	SWEETBREADS, CHICKEN THIGHS, JURA WINE SAUCE	
	<b>SEA BREAM</b>	44
	SPINACH, HORSERADISH SAUCE, SEASONAL VEGETABLES	
	<b>ONTARIO DUCK BREAST</b>	43
	RHUBARB CHUTNEY, PISTACHIO, SPRING ONIONS, BEETROOT	
	<b>BEEF WELLINGTON</b> <b>SERVE 2</b>	85
	TENDERLOIN, MUSHROOM DUXELLES, BEEF JUS	

