

VINOTECA POMPETTE

TO START

SNACKS

Spelt Sourdough Bread 8

Olive Oil, Madagascar Pepper Butter

Marinated Olives 8

Sud Tyrol Prosciutto 11

PEI Oyster 3.5 each

order by 3

served with Horseradish, Mignonette

Comté Cheese 12

Honey, Sourdough Bread

COLD STARTERS

Roast Beetroot & Cottage Cheese 14

Horseradish , Citrus Vinaigrette

Leeks, Dijon Dressing 18

Mustard Seeds, Creamy Egg Yolk

Cucumber & Cantaloupe 15

Stracciatella, Mint

Bone Marrow & Beef Tartare 29

Baguette Crackers

Scallops Crudo & Brown Butter 25

Vanilla & Cauliflower Puree, Turnip

Yellow Tuna Crudo 25

Watermelon , Yuzu, Fig Leaf Oil

Tomatoe Water

WARM STARTERS

Mussel 'Nduja 17

'Nduja Butter, Croutons

Ontario Sweet Corn & Shishito 20

Hazelnut Brown Butter , Zucchini

PASTA

Ravioli Dauphiné with Old Cheddar

Choose your garnish !

◦ Maitake, Brown Butter, Labrador Tea **29**

◦ Jura Wine Sauce, Vadouvan Curry Oil **29**

Pappardelle al Ragu 29

Venetian Duck confit Ragu, Parmigiano

Gluten Free Pasta +4

Parisian Gnocchi

Choose your garnish !

◦ Snails, Creamy Sauce, Parsley Crumble **31**

◦ Creamy Mushroom, Porcini Powder **27**

MAINS

FISH & MEAT

15-Hour Braised Beef Shortrib 48

Black Garlic, Mint, Pepper, Chickpeas

Whole Branzino 45

Grilled on the barbecue,

Herring Roe & Chive Beurre blanc

Whole Quebec Duck Breast 55

Fig Condiment, Duck Jus

**Fish & Meat are not served with sides*

Burger "Sauce au Poivre" 28

Fries or Leafy Salad, Served Medium Rare

Green Peppercorn, Gruyere, Shallot

Extra Foie Gras +15

Gluten Free Buns +5

VEGETABLES / SIDES

Caponata 14

Eggplant, Maple Syrup, Pine Nut

Tamarack Roasted Peppers 16

Red Miso & Harissa Sauce

Pickled Red Onions

Fries 10

Roasted Garlic Mayo, Homemade Ketchup

Gem Lettuce, Old Cheddar 12

Lemon & Maple Syrup Dressing,

Garlic Sourdough Crouton

A fee of 2.00\$ p.p. will be added to your bill for unlimited filtered sparkling or still water

VINOTECA
POMPETTE

FOOD MENU