

MIMILANUIT

BAR + FUN + FOOD

CROSTINI

TOMATO SALAD (2)

avocado purée, basil

CHICKEN LIVER MOUSSE (2)

green apple and parsley salad

HOUSE SMOKED SALMON (2)

sesame, green onions, lemon

CHARCUTERIE 80GR

CHARLEVOIX DRY-CURED HAM

« LE PIEUX » DRY-CURED SAUSAGE

SPICY CAPICOLLO

SMOKED CHORIZO

CHEESE 75GR

BLUE BÉNÉDICTIN (Abbaye de Saint-Benoît-du-Lac)

SAINT-HONORÉ TRIPLE CREAM BRIE (Alexis de Portneuf)

AGED CHEDDAR 2 YEARS (Île-aux-Grues)

1 / \$11

2 / \$20

5 / \$40

+ OLIVES OR NUTS \$8

+ PICKLED VEGETABLES \$4

+ GRILLED BREAD \$2

SIDES

HOMEMADE FRIES \$8

CAULIFLOWER « BRAVA » \$10

aïoli, brava sauce

DUCK CONFIT FRIED RICE \$15

pois verts, gingembre, oignons verts

MAC N' CHEESE \$14

cheddar Mornay sauce, jalapenos, parmesan & panko crumble

PAPAYA SALAD \$8

mango, carrots, coriander, lime

MAIN COURSE

BÀNH MI SANDWICH (2) \$14

pork belly confit, BBQ sauce, pickled carrots & daikon, coriander

KOREAN BRAISED SHORT RIBS (72HRS) \$26

papaya salad, mango, carrots

BLACKENED CHICKEN \$25

potato salad, chorizo, mustard seeds, green onions

SEARED SALMON \$21

romesco sauce, rapini, parmesan, almonds

DUCK CONFIT SALAD \$20

kale, arugula, apple, roasted walnuts

SHARED APPS

SALMON TARTARE \$16

dijon & dill sauce, cucumber, mustard seeds, croutons

BEEF TARTARE \$17

aïoli, arugula, fingerling potato chips, grilled country bread

ORGANIC FRIED CHICKEN (VOLTIGEURS FARM)

BBQ and honey mustard sauce

4/\$13 | 8/\$23

ONION BHAJIS \$8

citrus yogurt, coriander, zaatar

HOUSE SMOKED MEAT TACOS (2) \$13

pickled red cabbage, Thousand Island dressing, pickles & mustard seeds salsa

COD FRITTERS \$3

apple cider vinegar & honey reduction sauce

OYSTERS \$3 /ea | 6 /\$17 | 12 /\$32 | 24 /\$60

classic mignonette sauce

DESSERT

GIGANTIC COOKIE \$10

brownie & cookie dough, vanilla ice cream, caramel sauce, Oreo crumble

LEMON PIE \$11

roasted meringue, lime zest, coconut