

G TARTARES

SALMON
lemon, coriander, olive oil,
19 / **23** as a dish

TUNA 110gr
Moroccan spices, dates,
quail egg, almond and mint
22 / **26** as a dish

ENTRÉES

ARUGULA SALAD
parmesan, olive oil,
xeres vinaigrette
10

GRILLED CAESAR SALAD
grilled romaine,
smoked black cod,
parmesan & lime
12

CALAMARI À LA CARBONARA
calamari, smoked bacon, parmesan
14

FOIE GRAS
Champagne & Granny Smith
apple salad, grilled country bread
18

LOBSTER SALAD
lobster, Granny Smith apple
in Champagne,
citrus vinaigrette
22

G LE PLATEAU DE LUXE

88

1 RILLETES
1 TARTARE
6 SHRIMPS
½ LOBSTER
20 OYSTERS
12 MUSSELS
1 CEVICHE

G LE PLATEAU ROYAL

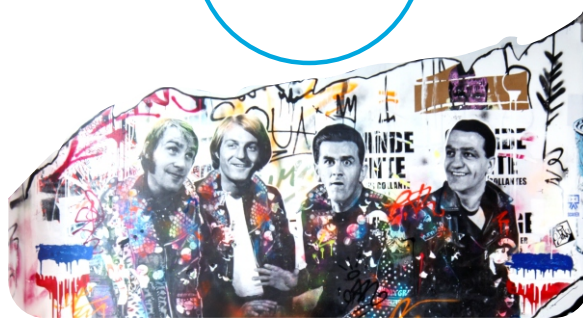
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1 TARTARE
1 RILLETES
10 SHRIMPS
1 CEVICHE
24 OYSTERS
16 MUSSELS
16 LITTLENECKS
1 WHOLE LOBSTER
1 MARINATED FISH
to share for 2 to 4 person

DINNER

être/avec toi

eat



SPECIALTIES

SEAFOOD POUTINE
market selection of seafood,
French fries, cheese curd,
shellfish sauce & white wine
19

FRIED CHICKEN
crispy chicken tenderly spiced,
includes a side dish
22

Ê.A.T. SIGNATURE BURGER
angus beef, bacon,
black beer cheddar, romaine lettuce,
tomato and sweet onion butter
25

PAËLLA
calmari, grilled octopus,
saffron rice, mussels
and shrimp au jus, chorizo
29

RIB STEAK
bordelaise sauce,
includes side dish
42

CÔTE DE BOEUF* /2pers.
with candied shallots
*includes 2 side dishes
122

MUSSELS & FRENCH FRIES

Select one of the following options:

G À LA TOULONNAISE
crushed tomatoes, basil and garlic confit
19

G À LA MARINIÈRE
white wine, parsley & shallot broth
21

À LA MONTRÉLAISE
Griffon blond beer, tarragon,
aged cheddar
21

MEZZE

G SALMON
22

- sashimi, saké eau du désir
- smoked salmon, creamy dill marinated in lemon & grilled Chicago style
- tartare with sweet mustard
For the table 34

MEDITERRANEAN
24

- Bella di Cerignola olives, truffle oil, grated cauliflower
- Kalamata olive tapenade, baguette croutons
 - rouille
- grilled octopus, lemon olive oil
For the table 36

DUCK
28

- foie gras, fleur de sel, fig confiture
- duck rillettes with orange peel
- foie gras panna cotta, and caramelized pecans
- smoked duck breast with lavender honey
For the table 39

G À LA PLANCHA

Includes one side dish

TODAY'S MARKET FISH
P/M

OCTOPUS
29

WHOLE FISH OF THE DAY
P/M

Selection of sauces:

- bordelaise
- lemon Mousseline
- herbs Meunière style
- vierge sauce (olives, tomatoes & basil)

G SIDES

8

- French fries
- Caesar salad
- heirloom carrots & fresh mint
- mashed potatoes
- cauliflower, almonds, raisins & curry oil
- broccolini, lemon vinaigrette

être/avec toi



DINNER