

APPETIZERS

Sourdough and whipped salted butter 🍀	4
♥ Mussel, clam and corn chowder , creamy shellfish broth, mirepoix 🍀🌾 add bacon +3	15
Onion soup with gratin, beef broth with red wine, thyme, aged cheddar gratin from Îles-aux-Grues gluten free +1 🌾	16
Roasted beet salad, aged balsamic vinaigrette and roasted hazelnuts, fresh goat cheese with herbs 🌿🌾	14
Classic shrimp cocktail, horseradish cocktail sauce, 3 or 6 units 🌾	12/22
Chicken liver parfait with cognac, onion confit, apricot puree 🍀	12
Chicken wings "London BBQ", Ferme des Voltigeurs, Buffalo sauce and blue cheese sauce 🍀	19
Fried cauliflower, curry yogurt, BBQ almonds, pea shoots, olive oil and mint 🌿	16
♥ Snow crab salad , kohlrabi, kombu and sesame savory tuile, celeriac purée with watercress and mascarpone 🍀	23
Turlo pork cheek rillettes, blackcurrant mustard, curly endive with bacon, pork rinds 🍀🌾	14
♥ Pâté en croûte , Appalachian venison, foie gras, nori, country-style pork and mushroom stuffing, onion confit, apricot puree 🍀	22
♥ Fried bhajis with crispy onion and green peas , tandoori mayonnaise, 2 or 4 units 🌿🌾	7/12

MAINS

♥ Deep-fried butter chicken marinated in buttermilk , lemon and curry paste, green vegetables, spicy mango salsa with coriander, creamy curry sauce, cardamom and garam masala 🍀	33
"Banger & Mash" homemade sausage, mashed potatoes, roasted vegetables 🍀🌾	24
Big Ben cheeseburger, AAA beef, Perron cheddar cheese, caramelized onions, pickle, lettuce, special sauce, fries gluten free bread +2 🌾	26
Roasted Atlantic salmon with skin on, pan-fried gnocchi with asparagus, green peas and oyster mushrooms, creamy cognac bisque	38
♥ Dorsay signature black pudding , roasted a la plancha, braised shoulder, confit flank, creamy wild mushroom sauce, roasted vegetables, fried rösti in duck fat 🍀🌾	29
♥ "Schnitzel" Crispy pork cutlet from Turlo Farm, herb breadcrumbs, albacore tuna and paprika mayonnaise, Caesar style Brussels and Savoy sprouts 🍀	28
Butternut squash and ricotta raviolis, creamy apricot, white wine and sage sauce, walnuts, snow peas and niçoise 🌿	29
♥ Quebec lobster roll , milk bread, lobster butter, creamy avocado, crispy fennel and celery, fries and herb mayonnaise 🍀	44
Warm salad of duck confit, crisp vegetables, curly and bitter lettuce, sunflower seeds, balsamic, mustard and maple vinaigrette 🌾	28
♥ 6 oz Tajima Wagyu beef flank steak , 50 days aged, shallot sauce, roasted vegetables, fried rösti in duck fat 🌾	54
Classic Quebec poutine 🍀	18
"Sunday roast" poutine, braised beef, bacon, red wine, mushrooms, beef glaze 🍀	25
Haddock fish & chips, green pea purée with parsley and mint, spicy coleslaw with malt vinegar, tartar sauce with tarragon, triple-cooked Yukon Gold fries	29
♥ Mussels & fries , marinière or poulette or mustard or curry or blue cheese sauce 🌾	30

🌿 Vegetarian product

🌾 Gluten free product

🍀 Quebec product

♥ Pub's favorite