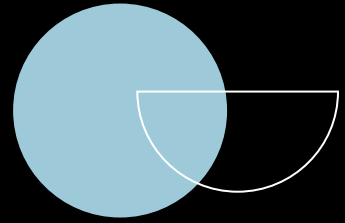


FALL COCKTAILS



SIGNATURE COCKTAILS

Québec spirits enhanced with fruit and herbs from our gardens!

Espresso martini

Kamouraska vodka, pumpkin spice syrup, espresso

15.

Blackcurrant and rhubarb cosmopolitan

Kamouraska vodka, Cassis Monna & Filles Crème de cassis, rhubarb juice

15.

GIN BAR

Choose one gin and one tonic:

15.

Fou gin

Herbaceous and fresh

Forest tonic

Elderflower tonic

Ungava

Woody and delicate

Spruce and lime tonic

Ginger ale

Menaud

Salty and floral

BleuRoyal

Floral and spicy

VERMOUTH

Val Caudalies Lab Doux

12.

Kayak white vermouth

8.

SPIRITS

Served on its own or with a splash of tonic, soft drink, orange juice or cranberry juice

Petite Eau organic vodka

12.

Pur Vodka

12.

St-Laurent Whisky Rye

15.

DISCOVERY MENU



Daucus carota - Carotte sauvage

Starter

Arctic char gravlax marinated in carrot juice and gin, tangy jelly, yogourt, dukkah spice blend with sunflower seeds and fresh cucumber

Main course

Wild carrot cavatellis cooked in a buttery jus, roasted carrot, pumpkin seeds, pickled cipollini onions and toasted goat cheese

Dessert

Carrot cake with extra virgin coconut oil, buttermilk foam, carrot and ginger sorbet, roasted nuts and powdered milk crumble

Fair trade coffee / Infusion

52.

Food may not be the answer to world peace, but it's a start.
- Anthony Bourdain

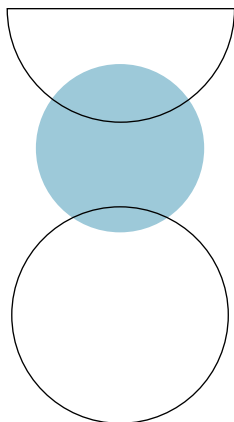
À LA CARTE

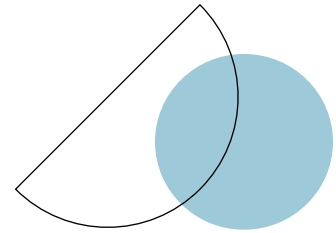
FIRST THINGS FIRST

- Québec Foie Gras** 22.
Cooked the classic way, *au torchon*, and marinated in birch syrup, with sweet corn and brioche bread
- Confit Salmon** 14.
Slow-cooked, with Gaspésie seaweed crisp, maple and conifer vinaigrette, Bas-St-Laurent salted herbs cream
- Butternut Squash** 12.
Carpaccio marinated in whey, with roasted sunflower seeds, homemade ricotta, fresh herbs, extra virgin sunflower oil and toasted hazelnuts
- 2023 Pea Soup** 8.
Comforting pea soup, crisp bacon, garnished with a doubled-smoked bacon mousse, brown butter roasted croûtons and onion powder
- Autumn Salad** 12.
Leafy greens seasoned with honey and white balsamic vinegar, glazed pecans, raw vegetables and Louis d'Or cheese

PIÈCE DE RÉSISTANCE

- Root Risotto** 26.
Jerusalem artichoke three ways: pickled, puréed and chips, garnished with baby spinach, wild rice, parsley leaves and Québec artisan cheese
- Atlantic Cod** 32.
Roasted in butter, salted Gaspésie cod brandade, confit leeks, celeriac, refreshing apple, chives and caviar vinaigrette
- Cap-St-Ignace Guinea Fowl** 29.
Mildly spiced roasted breast, homemade gnocchi, roasted root vegetables, black garlic purée and delicious thyme-infused poultry jus
- Appalaches Venison** 34.
Braised with wild boar bacon, seasonal vegetables, barley oat and juniper gremolata, sea buckthorn and carrot condiment
- Mycology** 26.
Locally farmed mushrooms, sautéed in butter, with fresh herbs and confit garlic, served with a hazelnut-flavoured purée on a brioche toasted bread and poached egg





THE FINALE

Apple		9.
Interpretation of a classic crumble with confit apples, wild ginger caramel sauce, oat-infused ice cream		
Tea and Prunes		10.
Lapsang Suchong smoked tea cake, prune jam, Earl Grey gel, caramelized spiced pecans and Greek yogurt		
Chocolate		11.
Creamy dark chocolate ganache, Agastache panna cotta, crispy sesame tuile and fresh Assemblée honeycomb		

HOT AND COLD BEVERAGES

Vegetable juice, fruit juice or soft drinks		3.50
Sparkling water from Québec	355 ml 3.50	750 ml 6.50
Drip-filter coffee, tea, herbal tea or glass of milk		2.75
Espresso or long espresso		6.
Latté or cappuccino		7.



Le Parlementaire Restaurant is proud to be affiliated with the Institut de tourisme et d'hôtellerie du Québec (ITHQ). By sharing its expertise and resources, the ITHQ contributes to the development of the Assemblée nationale restaurants.

