À LA CARTE

FIRST THINGS FIRST

Creamy leek and potato soup 12.
Celery and apple condiment, leek oil and charred leek powder

Radicchio 14.
Radicchio leaves braised with white wine, Bleu d'Élizabeth blue cheese cream, caramelized pecans and crisp apple salad

Mushrooms 16.
Grilled king oyster mushroom, fried and crispy lion's mane mushroom, miso and tofu mousse, mushroom and Île d'Orléans black garlic sauce vierge

Agnolotti 18.
Filling featuring a blend of Québec cheeses, tangy vegetable broth with sweetgale and sweet clover, salted herb oil and toasted crouton

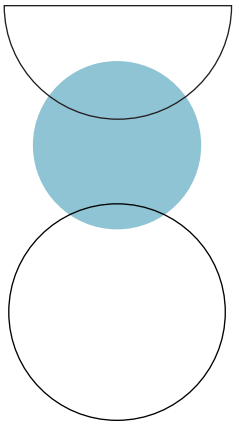
Québec venison tataki 22.
Venison marinated with boreal spices, sunflower seeds, beluga lentils, Alfred Le Fermier cheese crisps, honeyberry ketchup infused with conifer tips and cones

Salmon gravlax with beets 24.
Marinated beets, pressed cucumber, lemony cream cheese, salt-cured egg yolk, crisp black lace tuile

RÉSISTANCE

Pasta 29.
Fresh local artisanal pasta with marinated Sainte-Famille-de-l'Île-d'Orléans asparagus and Saint-Sauveur oyster mushrooms, a soft-boiled egg and creamy morel sauce

Gaspésie redfish pan-fried in butter 32.
Creamy mussel and cucumber sauce flavoured with Pastis de Montréal, braised fennel and marinated fennel



Butter-roasted cod fillet 34.
Brandade of Gaspesian salt cod, grilled leek, crisp salad with roasted chamomile vinaigrette, herb pistou

Saint-Germain-de-Grantham guinea fowl 38.
Butternut squash purée, roasted squash, warm succotash vinaigrette and crispy bacon bits

Vegetarian Vegan on request

Angus beef petite tender (teres major) steak 39.
Fondant La Gabrielle potato, shallots braised in red wine, celeriac purée, celeriac and horseradish condiment, red wine sauce

Saint-Joseph-de-Beauce lamb 42.
Slow-cooked lamb, creamy root vegetable mash, roasted root vegetables, red onion marmalade and jus gravy

THE FINALE

Croissant brûlé 11.
Crème brûlée infused with grilled croissant, minicroissant with an apricot glaze

Rhubarb and strawberries 12.
Poached rhubarb, fresh strawberry salad, lemon cream and moist olive oil cake

Mirliton tart 12.
Sea buckthorn cream, milk chocolate mousse, crumbled pecans, confit sea buckthorn berries

Whisky baba 14.
Citrus baba generously soaked in a St. Laurent 3 Grains Whisky syrup, brown butter ice cream and buckwheat crisp

HOT AND COLD BEVERAGES

Drip-filter coffee or glass of milk		3.25
Tea or herbal tea from Camellia Sinensis (chai, Earl Grey, Sencha Nagashima, mint, Assam Breakfast black tea, chamomile)		3.25
Vegetable juice, fruit juice, soft drinks		4.
Espresso, long espresso		6.
Latté, cappuccino		7.
Sparkling water from Québec	355 ml 5.	750 ml 8.50

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