


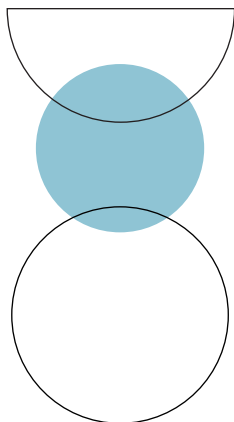
# À LA CARTE

## FIRST THINGS FIRST

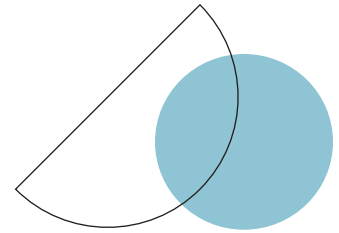
- Tomato soup**  12.  
Ripe oven-roasted tomatoes, horseradish whipped cream, tangy tomato vinaigrette
- Fresh salad**  12.  
Medley of young sprouts and crisp vegetables from the garden, topped with a light vinaigrette
- Watermelon**  16.  
Marinated watermelon sashimi, Sainte-Hélène-de-Chester feta cheese, sorbet-style vinaigrette
- Agnolotti**  18.  
Québec cheese filling, tangy vegetable broth with sweetgale and sweet clover, salted herb oil, toasted crouton
- Salmon gravlax with beets** 24.  
Marinated beets, pressed cucumber, cream cheese seasoned with lemon, salt-cured egg yolk, crisp black lace tuile
- Québec beef and lobster** 26.  
Surf-and-turf duo of delicately marinated lobster and Québec beef tataki, cauliflower and onion soubise sauce, roasted Brussels sprouts




## RÉSISTANCE

- Mushroom pasta**  29.  
Fresh and local artisanal pasta, garnished with a soft poached egg and an airy morel sauce, with Île d'Orléans asparagus and oyster mushrooms from the Saint-Sauveur neighbourhood
- Grilled Atlantic swordfish** 32.  
Northern shrimp virgin sauce, blood sorrel, bright and tangy summer salad of La Gabrielle potatoes and grilled vegetables
- Organic Charlevoix chicken** 32.  
Confit chicken breast, thin slice of salted foie gras, roasted carrots, root vegetable purée, red wine sauce
- Butter-roasted cod brandade** 34.  
Gaspé salt cod brandade, grilled leek, crisp salad with roasted chamomile vinaigrette, herb pistou



 Vegetarian  Vegan on request



	<b>Beauce lamb</b>	38.
	Crushed green peas, marinated tomatoes from the garden, fresh mint chimichurri sauce, La Gabrielle potato chips	
	<b>Îles-de-la-Madeleine scallops</b>	44.
	Creamy cuttlefish ink risotto, salad of lightly grilled sucrine lettuce, raw fennel with lemon, fresh chive butter, Charlevoix prosciutto crisps	
THE FINALE	<b>Crème brûlée</b> 	11.
	Blueberries, orange, ginger	
	<b>Rhubarb and strawberries</b>  	12.
	Poached rhubarb, fresh strawberry salad, lemon cream, olive oil sponge cake	
	<b>Raspberries</b> 	12.
Île d'Orléans raspberry Napoleon, strawberry and elderberry sorbet		
	<b>Mirliton tart</b> 	12.
	Sea buckthorn cream, milk chocolate mousse, crumbled pecans, confit sea buckthorn berries	
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.

