À LA CARTE

FIRST THINGS FIRST

Pea soup 9.
Smoked bacon cream, crispy pork rinds, burnt onion powder

Grilled Romaine salad 11.
Garlic scape emulsion, Blackburn cheese, breadcrumbs toasted in brown butter

Squash 14.
Squash confit in canola oil, then grilled in a camelina marinade, cardamom emulsion, caramelized pumpkin seeds, roasted Alexis de Portneuf goat cheese

Agnolotti roulade 18.
Québec cheese filling, tangy vegetable broth with sweetgale and sweet clover, salted herb oil, toasted crouton

Salmon gravlax with beets 19.
Marinated beets, pressed cucumber, cream cheese seasoned with lemon, salt-cured egg yolks, crisp black lace tuile

Québec beef and lobster 24.
Surf-and-turf duo of delicately marinated lobster and tataki-style beef striploin with soubise sauce, cauliflower and onion velouté, roasted Brussels sprouts

RÉSISTANCE

Grilled broccoli 25.
Silky marinated tofu with tamari, creamy beluga lentils, virgin sauce with wild mushrooms, roasted slivered almonds, marinated onions

Organic Charlevoix chicken 31.
Confit chicken breast, thin slice of salted foie gras, roasted carrots, root vegetable purée, red wine sauce

Butter-roasted cod brandade 33.
Gaspésie salt cod brandade, grilled leek, crisp salad with roasted chamomile vinaigrette, herb pistou

Grain-fed veal 34.
Veal flank steak marinated in white wine and tarragon, grilled and then served with confit potatoes, spinach salad, lightly foamed rib steak sauce

Vegetarian Vegan on request

Scallop and blood pudding 36.
Giant scallop from the Îles-de-la-Madeleine, homemade blood pudding, potatoes from Île d'Orléans, celeriac and lardon fricassée, homemade mustard and Sortilège condiment

Beauce lamb 39.
La Gabrielle smashed potatoes, root vegetables, emulsified pan jus with rosemary and black garlic vinaigrette

THE FINALE

Tiramisu cream puff 10.
Mascarpone mousse, coffee whipped cream, espresso caramel

Pear crème brûlée 10.
Poached pear, ginger cookies

Parsnip cake 11.
Honey icing, sweetened cranberries, roasted hazelnuts

Mirliton tart 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 4.	750 ml 7.50

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.