

Le Mulligan

BREAKFASTS

Yogurt, granola & homemade jam*	12\$
One egg with choice of meat*	14\$
Breakfast Sandwich*	14\$
TOAST, EGG, CHEESE, LETTUCE, TOMATO, BACON, MAYONNAISE	
Three-egg omelette of the day*	14\$
Two eggs with choice of meat*	16\$
Blueberry Pancakes	16\$
BLUEBERRIES FLAMBÉED WITH SPICED CHERRY RIVER RUM, CHOCOLATE COULIS, TOASTED MARSHMALLOW	
Smoked Trout Gravlax Toast	16\$
SMOKED FLANK, SAMPHIRE, RADISH PICKLE, LETTUCE AND POACHED EGG	
Breakfast Poutine	16\$
POTATOES, CHEESE CURDS, BACON, SAUSAGES, BÉCHAMEL EGG SAUCE, POUTINE SAUCE, FRIED EGG	
The Golfer*	23\$
TWO EGGS, BACON, SAUSAGES, HAM	

Extra sides :

Multigrain bread	3\$
Bacon (x3)	6\$
Ham	6\$
Sausages	6\$
Baked beans	2.50\$
Cretons	3\$
Fruits	5\$
Egg	2\$
Potatoes	3\$
Homemade jam	2.50\$
Maple syrup	2.50\$
Cheese	2\$

COFFEES

Latte	5,75\$
Cappuccino	4,75\$
Mocha	6,75\$
Americano	3,75\$
Espresso	3,50\$
Macchiato	4,75\$
Drip coffee	3\$

Extra options :

Plant-based milks	+1\$
ALMOND, SOY, OAT	
Iced	+0.75\$

TAXES AND SERVICE NOT INCLUDED

All breakfasts marked with * come with potatoes, toast, and fruits. Drip coffee included with all breakfasts.

APPETIZERS

Soup of the day	10\$
CHEF'S DAILY INSPIRATION	
Revisited Caesar salad	12\$
LITTLE GEM LETTUCE, PARMESAN CHIPS, SMOKED BACON, ANCHOVY EMULSION	
Seasonal greens	12\$
ACCORDING TO HARVEST	
French onion soup	14\$
WITH RED WINE & BEER, GRATINÉED	
Escargots in shell	16\$
WILD MUSHROOMS, BLUE CHEESE SAUCE	
Bobine smoked trout gravlax	18\$
AVOCADO PURÉE, CANDIED PECANS, SHAVED FENNEL	
Beef tartare	19\$/40\$
LEMON-DILL YOGURT, RADISH PICKLES, FRIED PITA	
Fresh oysters (6 / 12)	21\$ / 38\$
MIGNONETTE, LEMON & "ARRACHE-GUEULE" SAUCE	
Burrata with pistachio pesto	22\$
GRILLED ARTICHOKE, HEIRLOOM TOMATO, KALAMATA OLIVES, GRILLED BAGUETTE	
Portuguese-style grilled octopus	22\$
ONION JELLY, SAMPHIRE, CHORIZO MEAT	
Seared foie gras	28\$
CARAMELIZED CIPOLLINI, HERB RÖSTI, COFFEE POWDER, KALE CHIPS	

SHARING PLATES

Seasoned mixed nuts	8\$
Marinated olives bowl	10\$
Truffle, lime & parmesan chips	12\$
Whole chicken wings, lime & coriander (6)	16\$
Homemade nachos	18\$
SALSA, GUACAMOLE, FROMAGE, BACON, PIMENT FORT, OLIVES, ÉCHALOTES, OIGNONS VERTS	
Cheese & Charcuterie Board	22\$
FROMAGES DU QUÉBEC, FRUITS SÉCHÉS, CONFITURE MAISON, PAINS GRILLÉS	

TAXES AND SERVICE NOT INCLUDED

QUICK LUNCH

AVAILABLE FOR LUNCH ONLY, FROM 11 AM TO 5 PM**

Classic poutine** 12\$

CHEESE CURDS, HOUSE GRAVY

Extra toppings :

Smoked meat 10\$

Smoked chicken 8\$

Bacon 6\$

Smoked chicken club** 20\$

GARLIC MAYO, TOAST, FRIES

Smoked meat sandwich** 24\$

CRISPY FRIES

Hamburger 6 oz 24\$

SUN-DRIED TOMATO MAYO, LE BALLOT CHEESE, CARAMELIZED ONIONS, FRIES

WOOD-FIRED PIZZA

Margherita 18\$

Pepperoni & Cheese 22\$

Vegetarian 22\$

ARTICHOKES, OLIVES, TOMATOES, RED ONIONS

Burrata & Prosciutto 25\$

ARUGULA, MOZZARELLA

The Carnivore 25\$

BACON, PEPPERONI, SAUSAGES, ONION

The smoked 25\$

MUSTARD, SMOKED MEAT, PICKLES

TAXES AND SERVICE NOT INCLUDED

MAINS COURSES

Trofie with ratatouille, basil & parmesan	24\$
Homemade giant ravioli	30\$
RICOTTA, MUSHROOMS, SPINACH, LEMON CREAM SAUCE	
Guinea fowl supreme	38\$
SWEET POTATO & GOAT CHEESE PURÉE, MARKET VEGETABLES	
Black pollock fillet	38\$
PUMPKIN SALSA, ROASTED PEPPER COULIS, SAUTÉED JERUSALEM ARTICHOKES, MARKET VEGETABLES	
Tuna saku tataki	40\$
TAMARIND CARAMEL, CELERY ROOT, CRISPY CHICKPEAS	
Warm shrimp cocktail	45\$
GRILLED SHRIMP (3), COCKTAIL SAUCE, CORN, FENNEL, CHERRY TOMATOES, SALSA VERDE	
Filet mignon 8 oz	60\$
GARLIC CONFIT POTATO PURÉE, MARKET VEGETABLES, BORDELAISE SAUCE	
Ribeye 14 oz	65\$
TRUFFLE CHIPS, MARKET VEGETABLES, CHIMICHURRI SAUCE	
Langoustine tail & pork flank	65\$
GNOCCHI, SAMPHIRE, SHELLFISH BISQUE	

TO SHARE

Grilled cowboy steak	150\$
TRUFFLE FRIES, GARLIC PURÉE, MARKET VEGETABLES, SAUCES	
Cold seafood platter	180\$
LOBSTER, LANGOUSTINE, OYSTERS, GRAVLAX, CRAB, MATANE SHRIMP, WAKAME SALAD	

ENHANCE YOUR DISH

Blue cheese	8\$	Jumbo shrimp	9\$/Each
Fries	6\$	Lobster tail	25\$
Truffle-parmesan fries	12\$	Langoustine tail	85\$
Wild mushrooms	15\$	Pan-seared foie gras	18\$

TAXES AND SERVICE NOT INCLUDED

FOR THE KIDS

Trofie with rosé sauce 15\$

Chicken Caesar salad revisited 15\$

SUCRINE LETTUCE, PARMESAN CHIPS, SMOKED BACON, ANCHOVY EMULSION

Chicken wings (3) and fries 12\$

DESSERTS

Banana cheesecake 12\$

CRUMBLE & HIBISCUS FLOWER

The Piña Colada 12\$

COCONUT-LIME CREAM, CANDIED PINEAPPLE, GRILLED COCONUT CHIPS,
LIME CRISPS AND SHORTBREAD

Chocolate brownies 14\$

SPONGE TOFFEE, FLAMBÉED MARSHMALLOWS, CANDIED CHERRIES

TAXES AND SERVICE NOT INCLUDED