

LE PETIT OPUS

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LUNCH & DINNER

Served from 12:00 PM to 11:00 PM daily

STARTERS

SOUP OF THE DAY 10

Chef's choice

CAESAR SALAD*

Romaine lettuce, caesar dressing, parmesan, croutons, bacon

Small 13 | Large 16

Add grilled chicken* 12

Add grilled shrimps* 16

SALMON TARTARE* *df* 22

Avocado, cucumber, croutons, spicy mayonnaise

QUÉBEC CHEESE & CHARCUTERIE PLATTER* *n* 27

Nuts, olives, seasonal fruits, pickled mustard, crackers

DESSERTS

SWEET CLOVER CRÈME BRÛLÉE *gf* 16

CHOCOLATE FONDANT 16

White chocolate cream, sweetgrass yogurt, haskap gel

CHEESECAKE 16

Maple caramel, dune pepper

FRUIT PLATTER *gf vg* 12

Seasonal fruits

MAINS

THE MONTREAL CLASSIC POUTINE 14

Fries, gravy, cheese curds

COBB SALAD* 27

Lettuce, blue cheese, hard-boiled egg, tomato, avocado, applewood-smoked bacon, chicken, ranch dressing

MONTREAL SMOKED MEAT SANDWICH* *df* 28

Rye bread, mustard, pickle, fries, coleslaw

CANADIAN BEEF BURGER* 29

Applewood-smoked bacon, cheddar, spicy mayonnaise, stir-fried mushrooms, lettuce, tomato, fries, coleslaw

CHICKEN BURGER* 29

Applewood-smoked bacon, guacamole, cheddar, lettuce, tomato, fries, coleslaw

VEGAN BURGER *vg* 29

Bean and corn patty, guacamole, lettuce, tomato, fries, coleslaw

CARAMELIZED CAULIFLOWER *gf vg* 30

Romanesco sauce, mushrooms, tomato confit, pumpkin seeds, pine nuts

SEAFOOD LINGUINE* 36

Shrimps, scallops, mushrooms, spinach, tomato sauce

PAN-FRIED SALMON* *gf* 38

Miso, maple, cauliflower mousseline, seasonal vegetables

FLANK STEAK* *gf* 42

Chimichurri, seasonal vegetables, mashed potatoes, melted cheese curds

gf Gluten-Friendly | *vg* Vegan | *n* Contains Nuts/Peanuts | *df* Dairy-Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergies.

Taxes and gratuity not included.