

# Le Mont Royal

*A French-Canadian Food Menu*

## Meal du Jour- 75pp

four course meal of the chef's choice featuring seasonal treats of limited availability

## A La Carte

- Baguette and Cultured Butter - 10
- Breakfast Radish with Anchovy Butter- 12
- Radicchio And Pistachio- 12
- Puntarelle With Maple and Mustard-14
- Badger Flame Beets And Kumquat- 14

1. Une Sauce De Deux Ciseaux and Fresh Cheese Curds
2. Miso Mushroom Gravy And Fresh Cheese Curds

Avec:

+15 foie gras, +10 duck confit, +20 black truffles, +15 caviar +10 chanterelles.

- Bone Marrow With Escargot - 21
- Venison Tartar with Shrimp Toast - 26
- Half Chicken With Sauce Supremé - 30
- Lamb Shank and Celery Root - 31
- Elk Shoulder With Sauce Perigourx - 36
- Halibut Quenelles And Lobster - 36
- Duck Breast and Turnip Au Poivre - 36
- Hamburger Américain with Sauce Savoureuse - 21

## Cold Seafood

- Raspberry Point Oysters -PEI -20
- White Stone Oysters - Chesapeake Bay - 20
- Cured Fluke - 18
- Razor Clams - 18
- Scallop Ceviche. -18
- Lobster Parisienne - 40

Le Plateau Royal-110  
all of the above

## Poutine - 12



## Sucré

- Le Twinkie Du Foie Gras - 16
- Breton Butter Cake - 12
- Trois Eclairs Une Aventure Stupide - 16
- Chocolate Mousse - 12

# Le Mont Royal

A French-Canadian Beverage Menu

## Wine

- ♥2 Kalys Rouge-12/51
- ♥3 Ch. De Garnerot Bourgogne Rouge- 16/68
- ♥4 Jerome Jouret La Coulee Douce- 68
- ♥5 Le Clos de Jarres Insouciance- 60
- ♥6 Azienda Agricola GlouGlou Rosso- 68
- ♥7 Domaine Dupraz Appremont Le Moulin- 64
- ♥8 Artifice Ycoden Duante Isora Tinto-80
- ♥9 Domaine La Roubine Gigondas- 95
- ♥10 Vivantere MVB Gamay- 108
- ♥J Nesterec Senza-108
- ♥Q Domaine Patrick Maroiller et Fils Gevery Chambertin- 159
- ♥K Taken From Granite Cabernet Sauvignon Soleil 1999- 170
- ♥A Cikonomou Cabernet Sauvignon 2011- 178
- ♦2 Jenny and Francois From The Tank Rose- 11/45
- ♦3 Field Recordings Boxie Orange- 11/45
- ♦4 Jurtschisch Rose vom Zweigelt- 56
- ♦5 Famile Bauer Hollotrio Orange- 52
- ♦6 Le Clos de Jarres Rose- 60
- ♦7 Bojo do Luar Tez Orange- 64
- ♦8 Celler Aixala i Alcait Le Clivelles de Torroja Rosato- 82
- ♦9 Jumping Juice Yellow- 76
- ♦10 Jao Pato Nerd Duck- 70
- ♦J Nesterec Umami Orange- 98
- ♦Q Domaine de Beudon Rose de Gamay- 115
- ♦K Maria & Sepp Muster Rose vom Opek- 110
- ♦A Maria & Sepp Muster Sauvignon vom Opek- 110
- ♣2 Barter & Trade Sauvignon Blanc- 12/50
- ♣3 Domaine du Pas Saint Martin Jurasique 15/60
- ♣4 Domaine Cliz Bios Blanc- 76
- ♣5 Francios Cazin Cour Cheverny- 30
- ♣6 Ambrosisch Kosmopolit- 68
- ♣7 Donnoff Estate Reisling- 68
- ♣8 Day Wines Dazzles of Light- 84
- ♣9 Bencze Autochthon- 92
- ♣10 Elion da Ros Coucou Blanc- 105
- ♣J Domaine Gautheron Montmains Vieilles Vignes- 110
- ♣Q Clos Saron Carte Blanche- 122
- ♣K Chateau Beru Montserre- 136
- ♣A Cikonomou Sitia-146
- ♠2 Tenuta L'armonia Frizzi Pop- 12/ 48
- ♠3 Cricova Blanc de Noir- 11/43
- ♠4 Grange Tiphane Rosa Rose Rosa Petnat- 75
- ♠5 Kristoph Hoch Kallspitz Petnat- 69
- ♠6 Folias de Baco UIVO Petnat Curtido Moscatel- 79
- ♠7 Jao Pato Maria Duck Petnat- 66
- ♠8 Delinquent Wine Tuff Nut Petnat- 65
- ♠9 Strekov Petnat Rose- 92
- ♠10 Charles Orban Carte Noir Champagne- 110
- ♠J Faniel et Fils Agapane Champagne- 112
- ♠Q Frene Ducret La Grande Hermine 2011 Champagne- 124
- ♠K Domaine Marguet Shaman Rose 18 Champagne- 170
- ♠A Mousse Fils Special Club 2017 Champagne- 250
- 1 Emilio Lustau Peninsula Palo Cortado 2oz- 10
- 2 Henriques & Henriques 2oz- 12

## Cocktails

- Polar Espresso- vodka, amaro, coldbrew, maple syrup, egg white 16
- Mule D'Or- saffron infused vodka, chinola passion fruit liquor, lime, ginger 14
- Negroni Sbagliato- sweet vermouth, bitter, sparkling wine 14  
+2 add gin to make Negroni Royal
- Rickey Royal- gin, lemon, kumquat, Halifax birch syrup, topo chico 14
- Québécois Old Fashioned- Canadian rye, maple simple syrup 16  
black cherry and orange bitters.
- Jeur de Neige- Catoctin 92 proof, madeira, maurin quina 16  
rosemary oil spritz
- Disco Borealis- cognac, sherry, gran classico, orange bitters 16
- Super Sexe- beet infused tequila, xila, lime, aji 15  
sage salt
- Papa Castro- dark rum, mint, lime, sparkling wine 15

- ♥ Red
- ♦ Skin Contact
- ♣ White
- ♠ Sparkling
- Fortified



## Beer

### Draft

- Guinness 8
- Lager 8
- IPA 8
- Sour 8

### Can

- Cider 8
- Cheap Beer 5

+2 make it a combo add loz rail whiskey

+3 loz rail tequila

+4 loz mezcal

+4 fernet

actually fuck it make any glass or beer a combo