



APPETIZERS

- 🍷 BOSTON SALAD WITH BLUE CHEESE - 12/19
Hazelnuts, pears, Chardonnay and honey vinaigrette
- 🍷 Df SAUTÉED WILD MUSHROOMS ON GRILLED COUNTRY BREAD TOASTS - 13
Truffle oil mayonnaise, arugula and fried egg
- 🍷 Df ESCARGOTS IN THEIR SHELLS
- 13 FOR 6 UNITS / 22 FOR 12 UNITS
Oven baked and stuffed à la bourguignon
- 🍷 Df QUEBEC FOIE GRAS AU TORCHON - 21
Apple chutney and country bread

- SALMON TARTAR - 14/23
Orange supreme, dill, chives and sour cream
- BEEF TARTAR - 14/23
Parmesan, parsley, avocado, shallots, truffle oil and caviar mustard
- CRISPY GOAT CHEESE ON MESCLUN SALAD NEST - 14/21
Roasted walnuts, marinated heirloom carrots, oven baked bacon and chardonnay vinaigrette

MAIN COURSES

- 🍷 ROSEMARY AND RED ONION MARINATED BEEF FLANK STEAK - 26
Served with French fries and salad
- CHERRY WOOD SMOKED ORGANIC SALMON - 28
Québec asparagus, pappardelle, tarragon sauce and salmon caviar
- 🍷 Df SEARED SCALLOPS RISOTTO - 32
With wild mushrooms, truffles and parmesan
- 🍷 PAN SEARED GNOCCHI - 22
Tomato sauce, fresh basil, black olives and smoked cheddar cheese

- 🍷 Df 701 BURGER - 20
AAA angus beef burger, Guinness cheese, sautéed Portobello mushrooms, arugula, bacon, pickles, paprika and maple syrup mayonnaise served with fries
- 🍷 BEEF FILET MIGNON AAA - 38
Yukon Gold Mousseline, buttered pan seared rapinis, porcini and whiskey emulsion
— Foie gras extra 15\$
- FISH OF THE DAY - MARKET PRICE
- 🍷 BEEF STRIPLOIN - 31
Shallots and red wine sauce, aligot purée and grilled corn cob

HAPPENING GOURMAND

VIEUX-MONTRÉAL

Table d'hôte - 3 courses - 27\$

— *Featured*

CÎROCO - 10
Cîroc vodka, fresh lime juice, simple syrup, cranberry

CHARDONNAY, CALIFORNIE
Sterling Vintner's Collection
CABERNET SAUVIGNON, CALIFORNIE
Sterling Vintner's Collection
5oz 9 / 8oz 14 / Btl 40

— *Choices of entrées*

SWEET POTATO SOUP
Served with green onion sour cream

MELTED LEEK AND CHORIZO TART
Mesclun lettuce and shallots vinaigrette

- 🍷 QUEBEC YELLOW BEET SALAD - EXTRA 4\$
Lamb's lettuce, feta cheese, granny smith apple vinaigrette and tortilla chips

— *Choices of main dishes*

ROASTED CHICKEN BREAST
Orzo ragout with asparagus, sun dried tomatoes and rosemary sauce

TRUFFLE CREAM RIGATONI
Parmesan and parsley

ROSEMARY AND RED ONION MARINATED BEEF FLANK STEAK - EXTRA 10\$
Served with salad and homemade fries

PAN SEARED COD
Composed mashed potatoes, wilted spinach and basil sauce

— *Choices of desserts*

BRASSERIE 701 CAKE
White chocolate and Orange icing

DESSERT À LA CARTE - EXTRA 6\$
Any desert selected from out à la carte dessert menu