

LE DIJON SIGNATURE APPETIZERS

Soup of the day <u>or</u> Garden salad	6
Escargots and wild mushroom cassalette Escargots seared in butter, brown beech and oyster mushrooms, heavy cream	13
Crispy cheese fondue Raddichio and homemade watercress pesto	13
Layered poppy seed tuiles Xeres seared pears, prosciutto, basil goat cheese, pecans and arugula salad, roasted butternut squash, cider vinaigrette	13
Sea bream tartare Cherrywood smoke, Quebec apples, chives, French shallots and taro chips	14
Foie gras Homemade brioche bread, Port jelly, fig jam	18
<i>Wine pairing: Pierre et Terre Iced Cider (2oz)</i>	8

Add 18\$ to your main course and create your own 3 course dinner



OUR CLASSICS

Fresh mussels 2 lbs Prince Edward Island mussels, white wine marinara sauce, handcut fries <i>*Availability depending on daily catch</i>	20
Le Dijon signature hamburger Fried onion ring, Monterey Jack cheese, romaine lettuce, tomato, dill pickle and chipotle pepper mayonnaise, handcut fries and garden salad	22
Traditional duck leg confit Caramelized with balsamic vinegar, handcut fries and garden salad	23
6 oz AAA beef flank steak Dijonnaise sauce, handcut fries and garden salad	25
Salmon tartar Fresh dill and citrus, handcut fries and garden salad	25
Beef tartar Fresh basil, handcut fries and garden salad	27
Angus AAA Boston steak 8oz Dijonnaise sauce, handcut fries and garden salad	32

To make your dish a little more unique

Classic Ceasar salad Extra chicken breast 6	Small 10	Large 17
6oz beef patty		6
Pan seared wild mushrooms Country butter		7
Vegetable skillet and seared in country butter		7
Giant flambéd shrimp Cognac and Espelette pepper		7
Maple glazed veal sweetbreads		11
Pan seared Foie Gras (70g)		14

LE DIJON SIGNATURE MAIN COURSES

Gnocchis Butternut squash purée, dried apricots, red peppers, arugula, almonds	24
Rabbit duck leg confit Potatoes and 1608 cheese, revisited ratatouille, mustard sauce	28
Spanish rice stuffed squid Grilled calamaris with cherry tomatoes, calabrese sausage, seasonal vegetables, roasted garlic red pepper coulis	28
Signature blood pudding Spiced blood pudding, maple and cinnamon glazed veal sweetbreads, caramelized apples, butter confit fingerling potatoes	29
Beef short rib Slow cooked, smoked bacon black lentils, braised red cabbage and Quebec apples, endamame	29
Maple fish Butter brussel sprouts, chestnut purée, truffle sunflower oil mushrooms, citrus sauce	32
Braised lamb shank Small Quebec potatoes, grilled shallots, Cointreau and honey carrots, foie gras au jus	34

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QUEBEC CHEESES

Our local cheese discovery platter

Served with fresh croutons and a variety of dried fruits

12 *(3 varieties of 25g)*

16 *(5 varieties of 25g)*

DESSERTS

Vanilla profiteroles and black chocolate	9
Crème brûlée of the day	9
Warm date square and French vanilla ice cream	9
Caramel cheesecake with biscotti crumble, caramelized pecans and Dulce de Leche	10
Chocolate dome and pistachio crème anglaise	11
Tatin apple pie, fall spices cream	11
<i>Extra ice vanilla ice scream scoop 2</i>	

FORFAITERIE

Appetizers

Soup of the moment

Crispy cheese fondue

Raddichio and homemade watercress pesto

Main Courses

Gnocchis

Butternut squash purée, dried apricot, red peppers, arugula, almonds

6 oz AAA beef flank steak

Dijonnaise sauce, handcut fries and garden salad

Beef short rib

Slow cooked, smoked bacon black lentils, braised red cabbage and Quebec apples, endamame

Spanish rice stuffed squid

Grilled calamari with cherry tomatoes, calabrese sausage, seasonal vegetables, roasted garlic red pepper coulis

Desserts

Vanilla profiteroles and black chocolate

Caramel cheesecake with biscotti crumble, caramelized pecans and Dulce de Leche

Crème brûlée of the day

