

Le Bienheureux

Fresh Bread 9

Heirloom Tomato Vinaigrette, Darling Bakery
Bread

Oysters of the Moment 6/24 12/42

Scotch, Mignonette, House Hot Sauce,
Horseradish, Lemon

Roasted Carrots & Hummus 16

Sumac, Hot Honey, Toasted Sesame, Caramelized
Onion Hummus

Roasted Cauliflower Salad 18

Parsley Aioli, Pumpkin Seeds, Marinated Shallots,
Ras el-Hanout

Watermelon Salad 23

Feta, Lime, Mint, Prosciutto Chips

Burrata 27

Fresh Bread, Tzatziki, Cucumbers, Tomatoes,
Pepperoncini, Oregano, Pickled Shallot, Crispy
Garlic

Salmon Gravlax Tartare 28

Fresh Bread, Cucumbers, Sour Cream, Tamari,
Smoked Egg Yolks

Bavette Steak 45

Roasted Carrots, Tarragon Sauce Vierge, Medium
Rare

Nordic Shrimp Rolls (2) 28

Brioche Buns, Smoked Egg Yolk, Parsley Aioli,
Herbs

Tuna Tataki 36

Heirloom Tomatoes, Tonnato Sauce

Braised Pork Belly 32

Chanterelles, Salsa Verde, Crispy Garlic

Dry-Aged AAA Beef Ribeye 6\$/oz

Roasted Carrots, Tarragon Sauce Vierge

Desserts

Pavlova 15

Berries, Lemon Curd

Raspberry Cheesecake 15

White Chocolate Ganache, Pistachios, Lemon

Cream of Dark Chocolate 9

Earl Grey Caramel, Raspberries



Signature Cocktails

Inspired by Sainte-Anne-de-Bellevue



The Pacifique - Spicy & Balanced - 15 (+4 Mezcal)

1800 Blanco Tequila, Triple Sec, Lime, Jalapeno Syrup



The West Island Iced Tea (W.I.I.T.) - Strong & Strong - 18

Aupale Vodka, Acerum, Chic Choc Spiced Rum, 1800 Tequila, Triple Sec, Galliano, Lemon, Cola



The Dubreuil - Smoky & Strong - 15

Lot 40 Rye, Bitters. Maple Syrup, Smoked Cedar



The Rex - Peppery & Herbal - 15

Choice of: Aupale Vodka or Tresor N'13 Gin, Suze, Ginger Beer, Maple Syrup, Lime



The Sainte-Marie - Energizing & Powerful - 17

Aupale Vodka, Barista Coffee Liquor, Espresso, Cacao Bitters, Maple Syrup



The Williamson – Fresh & Floral – 16

Saint-Germain, Sparkling Wine, Soda, Mint



The Rio - Sweet & Tart - 17

Leblon Cachaça, Lime, Mango, Cane Sugar



The Lakeshore - Fresh & Audacious - 18

A.i.R. Cucumber Gin, Honey Syrup, Mint, Cucumber, Lime