

Le Bienheureux

Fresh Bread 8

Tomato Vinaigrette, Darling Bakery Bread

Oysters of the Moment 6/24\$ - 12/42\$

House Mignonette, Hot Sauce, Horseradish, Bourbon

Baked Oysters 3/18\$ - 6/33\$

Smoked Cheddar, Horseradish Polenta

Roasted Cauliflower Salad 18

Marinated Shallots, Parsley & Lemon Aioli, Pumpkin Seeds, Ras El-Hanout

Cod Fish Cakes (3) 24

Tartar Sauce, Mullet Caviar

Seared Foie Gras 35

Brioche Bread, Sea Buckthorns, Red Wine Sauce

Salmon Gravlax Toast 24

Cream Cheese, Marinated Shallots, Sofrito

Beef Tartare 28

Shallot Confit, Smoked Egg Yolk, Burnt Green Onions, Dijon

Burrata 27

Squash, Roasted Garlic, Thyme, Marinated Shallots

Wild Mushroom French Gnocchi 32

Aged Cheddar, Mushroom Espuma, Pumpkin Seeds

Pork Ossobuco 28

Polenta, Shishito Peppers, Prosciutto, Cream Sauce

Hanger Steak 45

Red Wine Sauce, Wild Mushrooms

AAA Dry Aged Rib Steak 5\$/oz

Red Wine Sauce, Side of the Moment

Earl Grey Caramel Cheesecake 15

Nutella Caramel French Toast 13



SIGNATURE COCKTAILS

Inspired by Sainte-Anne-de-Bellevue



The Pacifique – Spicy & Balanced – 13.5 (+4 Mezcal)

1800 Blanco Tequila, Orange Liqueur, Lime, Jalapeno Syrup, Spicy Rim



The Dubreuil – Smoky & Strong – 13.5

Lot 40 Rye, Bitters, Maple Syrup, Smoked Cedar



The Sainte-Marie – Energizing & Powerful – 16

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



The West Island Iced Tea (W.I.I.T) – Strong & Strong – 17.5

Aupale Vodka, Acerum, Morbleu Spiced Rum, 1800 Tequila, Les Iles Orange Liqueur, Galliano, Lemon, Cola



The Rex – Peppery & Herbal – 14.5

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



The Bellevue – Salty & Savory – 13

Aupale Vodka, Clamato, Worcestershire, Horseradish, Pickle Juice, Hot Sauce, Lime



The Conrad – Sweet & Sour – 15.5

Mona Lisa Amaretto, Lot 40 Rye, Lemon, Maple Syrup, Egg White



The Violet Angel 2.0 – Floral & Creamy – 16

Bleu Royal Gin, Crème de Violette, Lillet, Les Iles Orange Liqueur, Lemon, Egg White