

# Carling Menu



## APPETIZERS

### FRENCH ONION SOUP

\$14

White onions and dark beer, slow-simmered, topped with melted Appalaches  
Raclette cheese

### OKA CHEESE FONDANT

\$14

Apple compote, apple chips, and maple syrup

### DUCK TARTARE WITH BLUEBERRIES

\$23/entrée

\$40/plat

Fresh and dried blueberries, hazelnuts, and white balsamic mayo

### BEEF GRAVLAX

\$25

Served with red pear crackers, blue cheese crumble from St-Benoit Abbey, and  
caramelized pecans

### BURRATA AND COPPA PIZZA TO SHARE

\$22

Heirloom tomatoes, burrata, and coppa slices on naan bread



Please note that some dishes may not always be available, and not all items are suitable for guests with specific allergies or dietary restrictions. Feel free to ask your server for more details. Taxes and service are extra.



## MAINS

### “...THE LASAGNA”

Classic bolognese sauce, béchamel, parmesan, and mozzarella layered with fresh lasagna pasta,  
served on tomato sauce with Bufala mozzarella

\$29

### BUTTERNUT SQUASH RISOTTO “CARBONARA STYLE”

Pancetta lardons, roasted butternut squash cubes, butter, and Pecorino Romano

\$28

### BRAISED RABBIT WITH WHEAT BEER

Slow-braised in white beer with mirepoix, homemade vegetable broth, and cream, served with  
seasonal vegetables

\$42

### PAN-SEARED COD WITH SAUCE VIERGE

Two butter-seared cod pieces deglazed with white wine, served on sweet potato purée and  
seasonal vegetables

\$40

### AUTUMN SALAD

Roasted root vegetable mix, honey, warm goat cheese, apples, and gingerbread

\$28

### ELK MEDALLION “MOCHA”

Select elk cut rubbed with espresso and cocoa, served with green vegetables and choco-espresso  
sauce

\$45

### VEAL CHOP FORESTIÈRE 14 OZ

Veal demi-glace with sautéed wild mushrooms over seasonal vegetables

\$58



## DESSERTS

\$12

NUTELLA CHEESECAKE

CHOCOLATE MOUSSE CAKE

CARROT CAKE WITH CREAM CHEESE AND  
CARMEL

CHOCOLATE LAVA CAKE

