



RESTAURANT ON PRINCE ARTHUR

Selection of caviars with blini and accoutrements	
Baby gem greens with tequila-lime and Parmesan	19
Sea scallops and cauliflower with burrata arancini	28
Hamachi crudo and Waldorf salad with blood orange	36
Ravioli vongole in caviar crema with king crab	45
Duck confit with arugula and citrus	27
Mushroom risotto with tempura and truffle consommé	28
Beef tartare and salsify with mâché lettuce	29
Seared foie gras on maple glazed apples and cassis	32



Canadian prime striploin with raclette potatoes and red wine	85
Veal tenderloin and crab with asparagus and sabayon	64
Seared tuna and foie gras with orange and champagne	65
Ontario lamb rack and spaetzle with Swiss chards and saffron	84
Magret of duck on yuzu braised lentils with squash and cherries	45
European sea bass on artichoke-truffle risotto and sauce vierge	49
Iberico pork chop on apple braised red cabbage with prune jus	63
Red deer venison with Savoy cabbage and bacon	79



Crispy Brussel sprouts with sesame chili vinaigrette	14
Brassicas tart and Comte	14
Roast carrots with pistachio	14
Truffle fries with pulled burrata	19