




# Monte Verde


## FRESH LUNCH


### Starters

La Bolée 12  
Soup of the day

Le Duetto 14  
Small soup of the day with a seasonal salad


 La Chevette 15/28  
Warm goat cheese crostini, fig jam, artisan bread and greens

 La Diva du potager 15  
Grilled eggplant with shavings Parmesan


 La Lombarde 17  
Bresaola (dried beef), herbed ricotta and olive oil

### Main Course

Le Safran des Pouilles 32  
Fresh saffron pasta with clams

 Le Florentin 30  
Pavé of salmon, lemon-spinach risotto, tzatziki

 Le Duo Fermier 28  
Chicken and sausage in rustic tomato sauce

 Salade côtière 36  
Smoked sturgeon from Lake St. Pierre, homemade salmon gravlax, clams from Sept-Îles over greens

 Assiette du terroir 34  
Charcuterie and local cheeses over greens

Artisan Bread  
basket  
with  
olive oil and  
Quebec balsamic  
or  
house-made herb  
butter

9 

Mixed  
olives  
8

  
gluten  
free

Children's  
menu on  
request