
PRESENTS THE HILL HOUR

**4 TO 7
MONDAY TO FRIDAY**

SEAFOOD PLATTERS

A variety of oysters, shrimp, shellfish, & ceviche

LE PETIT 30

LE GRAND 60

LE BRASSERIE 90

FRESH MALPEQUE OYSTERS \$1 PER

CHILLED JUMBO SHRIMP \$1 PER

CHILLED WHOLE LOBSTER \$32

SEAFOOD CEVICHE \$8

STEAMED MUSSELS & FRITES \$12

choose Pernod cream, à la marinière or
spicy sundried tomato and chorizo

FRIED CALAMARI \$7

lightly breaded & served with cognac spiked seafood sauce

BEEF TIPS \$8

in a Roquefort demi glaze with horseradish mashed potatoes

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METRO PLAT DU JOURS

SUNDAY: RABBIT CONFIT 25

with ratatouille and a balsamic reduction

MONDAY: LAMB SHANK 24

with lentils du puy, tomato lamb jus and garlic cream

TUESDAY: SEAFOOD CASSOULET 26

with white beans, scallops, clams,
mussels, rock lobster and brandy cream

WEDNESDAY: CHOUROUTE GARNIE 24

smoked porkloin with pork belly,
veal sausage, frankfurter, sauerkraut and boiled potato

THURSDAY: LOBSTER THERMIDOR 28

Canadian lobster baked with bechamel and Gruyère

FRIDAY: ROASTED QUEBEC DUCK BREAST 35

with seared foie gras, roasted cherry tomatoes
and wild rice in sour cherry sauce

SATURDAY: PAN-ROASTED STRIPED BASS 25

with peppers, onions, potatoes, lemon, wine and olives

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