

appetizers

SOUP OF THE DAY		6
HOMEMADE FRENCH FRIES		7
MELTED BRIE CHEESE WITH MAPLE SYRUP AND GRILLED BREAD		18
<i>Walnuts, cranberry</i>		
HOUSE FIG DUCK RILLETTES		14
<i>Pickles onions, grilled croutons</i>		
CRAB CAKE		12
<i>Remoulade sauce</i>		
SEASONAL OYSTERS		3 / un.
OYSTERS GRATINEES		3,75 / un.
<i>Arugula pesto and brie</i>		
MUSSELS		12
<i>Provençal or meunière sauce</i>		
HOUSE SALAD	6	
<i>Homemade dressing</i>		
CAESAR SALAD	9	16
<i>Crouton, crispy parmesan, bacon</i>		
GOAT CHEESE SALAD	10	18
<i>Mesclun salad on flat bread, green onions, balsamic and honey dressing</i>		

tartares

All of our tartares main course are served with french fries and salad]

	appetizer	main course
CLASSIC BEEF TARTARE		
<i>Capers, pickles, dijon mustard, french shallot, egg yolk, worcestershire sauce, sriracha, chive</i>	15	30
SALMON TARTARE		
<i>Chive, french shallot, capers, lemon</i>	15	30

BREAD ON DEMAND

ALL OUR DISHES MAY CONTAIN ALLERGENS - MENTION YOUR ALLERGIES

pastas

PRIMAVERA PENNE <i>Ratatouille, virgin olive oil</i>	18
GIGI PENNE <i>Prosciutto, mushrooms, red onions, rosée sauce</i>	21
ROMANOFF PENNE <i>Mushrooms, vodka, chive, rosée sauce</i>	22
PORTOBELLA FARFALLE <i>Roasted garlic, cream, white wine, mascarpone, dry tomatoes, arugula</i>	23
GRILLED CHICKEN AND PROSCIUTTO FARFALLE <i>Basil Alfredo sauce</i>	25
SHRIMPS LINGUINI (7) <i>Virgin olive oil, mediterranean salsa, arugula Option of white wine and creamy sauce on demand</i>	29
SEAFOOD LINGUINI <i>Shrimps, scallop, mussels, clam, white wine sauce, roasted garlic, cream and parmesan cheese</i>	32
SLICED TENDERLOIN LINGUINI <i>Portabella, dry tomatoes, parmesan shaving, rosé sauce</i>	30

Seafood

SALMON FILET <i>mediterranean salsa, cherry tomatoes, capers, garlic, black olives, virgin olive oil</i>	27
PAN-FRIED GIANT SHRIMPS (7) <i>Creamy sauce, white wine, roasted garlic, pink pepper, chive</i>	36
PAN-SEARED CANADIAN SCALLOPS <i>Green pepper and brandy amber sauce</i>	40

Those dishes are served with vegetables, celery root and parsnips puree

MUSSELS AND FRENCH FRIES <i>Provençal or meunière sauce</i>	23
--	-----------

The restaurant Olivia is proud to encourage our local supplier

BREAD ON DEMAND

ALL OUR DISHES MAY CONTAIN ALLERGENS - MENTION YOUR ALLERGIES

Meats

MAPLE GLAZED CHICKEN

With melted smoked gouda cheese 28
Served with fingerling potatoes and vegetables

DUCK LEG CONFIT

Cranberry and orange sauce 29
Served with fingerling potatoes and vegetables

GRILLED LAMB CHOP

Served with fingerling potatoes and vegetables 32

BEEF FLANK STEAK AAA (8oz)

Served with Yukon Gold potatoes puree OR 35
homemade fries and vegetables

BEEF TENDERLOIN AAA (8oz)

Served with Yukon Gold potatoes puree OR 43
homemade fries and vegetables

*Our choice of beef and lamb are served with
one of those sauces below;
Shallots, pepper or bearnaise butter*

*The restaurant Olivia is proud to
encourages our local supplier*

BREAD ON DEMAND

*ALL OUR DISHES MAY CONTAIN ALLERGENS
- MENTION YOUR ALLERGIES*

Meats

MAPLE GLAZED CHICKEN

With melted smoked gouda cheese 28
Served with fingerling potatoes and vegetables

DUCK LEG CONFIT

Cranberry and orange sauce 29
Served with fingerling potatoes and vegetables

GRILLED LAMB CHOP

Served with fingerling potatoes and vegetables 32

BEEF FLANK STEAK AAA (8oz)

Served with Yukon Gold potatoes puree OR 35
homemade fries and vegetables

BEEF TENDERLOIN AAA (8oz)

Served with Yukon Gold potatoes puree OR 43
homemade fries and vegetables

*Our choice of beef and lamb are served with
one of those sauces below;
Shallots, pepper or bearnaise butter*

*The restaurant Olivia is proud to
encourages our local supplier*

BREAD ON DEMAND

*ALL OUR DISHES MAY CONTAIN ALLERGENS
- MENTION YOUR ALLERGIES*