

appetizers

SOUP OF THE DAY		7
HOMEMADE FRENCH FRIES		8
MELTED BRIE CHEESE WITH MAPLE SYRUP AND GRILLED BREAD		19
<i>Walnuts, cranberry</i>		
HOUSE FIG DUCK RILLETTES		15
<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>		
HOUSE SALAD		7
<i>Homemade dressing</i>		
CAESAR SALAD	9.50	17
<i>Crouton, crispy parmesan, bacon</i>		
GOAT CHEESE SALAD		19
<i>Meschun salad on falt bread, green onions, balsamic and honey dressing</i>	10	

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>	15.50	31
SALMON TARTARE		
<i>Chive, french shallot, capers, lemon</i>	15.50	31

BREAD ON DEMAND

ALL OUR DISHES MAY CONTAIN ALLERGENS - MENTION YOUR ALLERGIES

pastas

PRIMAVERA PENNE	20
<i>Ratatouille, virgin olive oil</i>	
GIGI PENNE	23
<i>Prosciutto, mushrooms, red onions, rosée sauce</i>	
ROMANOFF PENNE	24
<i>Mushrooms, vodka, chive, rosée sauce</i>	
PORTOBELLA FARFALLE	25
<i>Roasted garlic, cream, white wine, mascarpone, dry tomatoes, arugula</i>	
GRILLED CHICKEN AND PROSCIUTTO FARFALLE	27
<i>Basil Alfredo sauce</i>	
SHRIMPS LINGUINI (7)	30
<i>Virgin olive oil, mediterranean salsa, arugula</i> <i>Option of white wine and creamy sauce on demand</i>	
SEAFOOD LINGUINI	32
<i>Shrimps, scallop, clam, white wine sauce, roasted garlic, cream and parmesan cheese</i>	
SLICED TENDERLOIN LINGUINI	32
<i>Portabella, dry tomatoes, parmesan shaving, rosé sauce</i>	

Seafood

SALMON FILET	29
<i>mediterranean salsa, cherry tomatoes, capers, garlic, black olives, virgin olive oil</i>	
PAN-FRIED GIANT SHRIMPS (7)	38
<i>Creamy sauce, white wine, roasted garlic, pink pepper, chive</i>	
PAN-SEARED CANADIAN SCALLOPS	41
<i>Green pepper and brandy amber sauce</i>	

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

The restaurant Olivia is proud to encourages our local supplier

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Meats

MAPLE GLAZED CHICKEN

With melted smoked gouda cheese 29
Served with fingerling potatoes and vegetables

DUCK LEG CONFIT

Cranberry and orange sauce 30
Served with fingerling potatoes and vegetables

GRILLED LAMB CHOP

Served with fingerling potatoes and vegetables 33

BEEF FLANK STEAK AAA (8oz)

Served with Yukon Gold potatoes puree OR 36
homemade fries and vegetables

BEEF TENDERLOIN AAA (8oz)

Served with Yukon Gold potatoes puree OR 44
homemade fries and vegetables

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

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