

# appetizers

SOUP OF THE DAY		<b>8</b>
HOMEMADE FRENCH FRIES		<b>9</b>
MELTED BRIE CHEESE WITH MAPLE SYRUP AND GRILLED BREAD		<b>20</b>
<i>Walnuts, cranberry</i>		
SHRIMP COCKTAIL (4)		<b>20</b>
<i>Cocktail sauce</i>		
CRAB CAKE		<b>14</b>
<i>Remoulade sauce</i>		
SEASONAL OYSTERS		<b>3/ un.</b>
OYSTERS GRATINEES		<b>3.75/ un.</b>
<i>Arugula pesto and brie</i>		
HOUSE SALAD		<b>9</b>
<i>Homemade dressing</i>		
CAESAR SALAD	<b>10.50</b>	<b>18</b>
<i>Crouton, crispy parmesan, bacon</i>		
GOAT CHEESE SALAD	<b>12</b>	<b>21</b>
<i>Mesclun salad on falt 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>	<b>17.50</b>	<b>33</b>
SALMON TARTARE		
<i>Chive, french shallot, capers, lemon</i>	<b>17.50</b>	<b>33</b>

BREAD ON DEMAND

ALL OUR DISHES MAY CONTAIN ALLERGENS - MENTION YOUR ALLERGIES

# pastas

PRIMAVERA PENNE <i>Ratatouille, virgin olive oil</i>	<b>22</b>
GIGI PENNE <i>Prosciutto, mushrooms, red onions, rosée sauce</i>	<b>25</b>
ROMANOFF PENNE <i>Mushrooms, vodka, chive, rosée sauce</i>	<b>26</b>
PORTOBELLA FARFALLE <i>Roasted garlic, cream, white wine, mascarpone, dry tomatoes, arugula</i>	<b>27</b>
GRILLED CHICKEN AND PROSCIUTTO FARFALLE <i>Basil Alfredo sauce</i>	<b>29</b>
SHRIMPS LINGUINI (7) <i>Virgin olive oil, mediterranean salsa, arugula Option of white wine and creamy sauce on demand</i>	<b>32</b>
SEAFOOD LINGUINI <i>Shrimps, scallop, clam, white wine sauce, roasted garlic, cream and parmesan cheese</i>	<b>34</b>
SLICED TENDERLOIN LINGUINI <i>Portabella, dry tomatoes, parmesan shaving, rosé sauce</i>	<b>34</b>

# Seafood

SALMON FILET <i>mediterranean salsa, cherry tomatoes, capers, garlic, black olives, virgin olive oil</i>	<b>32</b>
PAN-FRIED GIANT SHRIMPS (7) <i>Creamy sauce, white wine, roasted garlic, pink pepper, chive</i>	<b>42</b>
PAN-SEARED CANADIAN SCALLOPS <i>Green pepper and brandy amber sauce</i>	<b>44</b>

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  
Served with fingerling potatoes and vegetables* 32

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## DUCK LEG CONFIT

*Cranberry and orange sauce  
Served with fingerling potatoes and vegetables* 34

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## GRILLED LAMB CHOP

*Served with fingerling potatoes and vegetables* 37

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## BEEF FLANK STEAK AAA (8oz)

*Served with Yukon Gold potatoes puree OR  
homemade fries and vegetables* 40

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## BEEF TENDERLOIN AAA (8oz)

*Served with Yukon Gold potatoes puree OR  
homemade fries and vegetables* 48

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

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