

# RESTAURANT LE 1881

## TO SHARE

### CHARCUTERIE BOARD \$22

Prosciutto, rosette de Lyon, sausage, pickles, Dijon mustard

### CHEESE BOARD \$22

Selection of cheese from Québec, onion compote

### NACHOS AND AVOCADO GUACAMOLE \$17

## STARTERS

### SOUP OF THE DAY \$8

### FRIED CALAMARI \$18

Saffron aioli

### SALMON TARTAR \$17/34

Shallots, lime juice, avocado, olive oil and dill. Starter or main dish served with fries or salad

### BEEF TARTAR \$17/34

Classic, starter or main dish served with fries or salad

### FALAFELS \$13

Eggplant purée, pickles, tomatoes, parsley, tahini sauce and sumac

### HOME FRIES \$7

## SALADS

### HOUSE SALAD \$8

Mesclun, cucumber, radish, tomatoes, balsamic dressing

### GOAT CHEESE SALAD \$17

Lettuce, tomatoes, beets, radish, apples, nuts and sherry vinegar

### ARUGALA SALAD \$14/23

Haloumi cheese, cherry tomatoes, cucumbers, red quinoa, pine nuts and mint

### DUCK SALAD \$30

Carrot mousseline, kale, apples, cranberries, pecans, oranges

### CESAR SALAD \$12/20

## MAIN DISHES

### BURGER 1881 \$24

Caramelized onions, mushroom, cheese and chipotle sauce, served with fries or salad

### CLUB SANDWICH \$25

Country-style bread, chicken, bacon tomato, lettuce, mayonnaise

### HOMEMADE CAVATELLI \$29

Dried tomatoes, pesto, pine nuts, oyster mushrooms, arugula and parmesan

### BEEF FLANK STEAK 8OZ \$34

Chimichurri sauce, served with fries or salad

### SIRLOIN STEAK 12OZ \$47

Madagascar green pepper sauce, served with fries or salad.

### BRAISED BEEF SHORT RIB \$40

Sweet potato mousseline, seasonal vegetables

### CATCH OF THE DAY \$36

As available

## DESSERTS

### CRÈME BRÛLÉE \$11

### CHURROS \$11

Salted caramel sauce

### CHOCOLATE FONDANT \$11

### TARTE TATIN \$12

Crème anglaise