

holts café

TAPAS

HOMEMADE MARINATED OLIVES, 5

PAPRIKA AND CHEESE STRAWS, 5

TRUFFLE POTATO CHIPS with truffle oil and sea salt, 6

SMALL POT OF PORCINI DUCK RILLETTE

with pickles and roasted garlic toast, 6

GRILLED CHORIZO, 5

FRIED SQUID with jalapeño sour cream, 6

STARTERS AND SALADS

MUSSELS STUFFED

with garlic flower and Bas-Saint-Laurent
salted herbs, 9

ORANGE AND CILANTRO SCALLOP CEVICHE
with tortilla juliennes, 12

GRILLED VEGETABLE PLATE

with Cendrillon crumble and balsamic
dressing, 8

SALMON TARTARE, mixed greens with grapefruit and
avocado salsa on toasted Poilâne bread, 17

QUEBEC CHEESE BOARD

(jam or home-made chutney, extra \$1), 9

WARM GREEN AND YELLOW BEANS, chicken,
roasted peppers, feta and cherry tomatoes salad with
confit garlic balsamic dressing, 18

SAVOUR

GRAIN-FED VEAL TENDERLOIN

stuffed with Ciel de Charlevoix on toasted Poilâne bread and baby spinach salad with orange and cranberry dressing, 20

OYSTER MUSHROOMS
AND GREEN ONION RISOTTO with black truffle oil, 18

LES TARTINES

A Holts signature, served on Poilâne bread

CAPRESE, oven-roasted tomatoes, Mozzarella di Bufala, roasted garlic and fresh basil, 18

BRUNCH, poached eggs, smoked salmon, mushrooms, oven-roasted tomatoes and fresh basil, 18

GRILLED CHICKEN BREAST, red peppers, arugula, truffle honey and chèvre, 18

WILD MUSHROOM, aioli, caramelized onions, chèvre, frisée and crispy leeks, 18

LOBSTER, aioli, tomato, avocado, celery and watercress leaves, 20

MONTREAL SPICE STEAK, caramelized onion jam, frisée and dijonnaise dressing, 18

KAMIKAZE, sambal mayo, wakame, salmon sashimi, cucumber juliennes, tempura bits and tobiko, 19

TANDOORI, tandoori mayo, chicken breast, cauliflower and broccoli salad, mint yogurt, 18

RACLETTE WITH WESTPHALIA HAM, fingerling potatoes and pickle juliennes, 18

COD BRANDADE, grilled red peppers, Espelette pepper and watercress leaves, 18

SWEET

made daily, in house, 8 ea.

THREE-CHOCOLATE MOUSSE

ICE WINE POACHED PEARS

with Poire Williams baba-style cannele cake

PECAN NUT CRUST LIME PIE with blackberries sauce

HAZELNUT AND AMARETTO MILK CHOCOLATE
POILÂNE BREAD PUDDING

CARAMELIZED PINEAPPLE CARPACCIO with orange yuzu syrup and vanilla ice cream