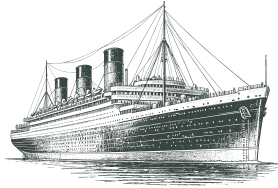


DEPUIS 1931



LE 9° MONTREAL

ILE DE FRANCE

@LE9MONTREAL

DINNER

1500, BOUL. ROBERT-BOURASSA, 9TH FLOOR

ENTRÉES

Warm & buttered, Hof Kelstens's Challah Twist 8	Hamachi crudo, citrus, jalapeno, cucumber, corn crumble 27
Roasted seasonal veg, aioli, anchovy, toasted breadcrumbs 18	Grilled Mediterranean octopus, cherry tomato, fennel 34
Aquaverti farms Bibb salad, Dijon-red wine vinaigrette, shaved 18 month Normandy Mimolette 19	Classic AAA Québec beef tartare, roasted bone marrow, horseradish, Hof Kelsten English muffin 36
Spring salad, shaved seasonal vegetables, stone fruit, sheep's milk ricotta, toasted almond 26	Quebec Charcuterie & Cheese for two, house pickles, seasonal fruit 46

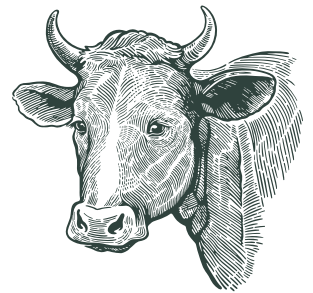
MAINS



Le 9e burger, caramelized onions, dill pickles, Fromagerie du Presbytère Louis D'or, Hof Kelsten bun, fries, dijonnaise 31
Daily fresh cavatelli, seasonal market mushrooms, fresh cheese 34
Cauliflower steak, roasted pepper, summer caponata, hazelnut 36
Roast crown of chicken, green peas "à la française", hot smoked Québec bacon 38
Daily fresh lobster filled tortellini, Brandy bisque, salt marsh sea asparagus 59
..... with 1/2 lobster 95
Line caught yellowfin tuna, tomato coulis, snow peas, baby spinach 59

BUTCHER'S CUT

AAA Québec hanger steak & frites, dijonnaise 44
Filet Mignon, potato purée, peppercorn sauce 69
Daily selection sharing cuts. Sold by weight and served with herb butter, Peppercorn sauce or Au jus, and choice of two sides MP



ADD-ONS & SIDES

Seasonal truffles 30	Mashed potatoes, brown butter 10
Half Nova Scotia Lobster 39	Buttered baby spinach 10
A nice green salad 9	Sauteed seasonal market mushrooms, garlic 12
Fries 9	Cucumber, hot honey, labneh, za'atar 14

