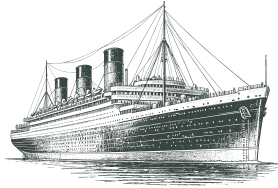


DEPUIS 1931



LE 9° MONTREAL

# ILE DE FRANCE

@LE9MONTREAL

LUNCH

1500, BOUL. ROBERT-BOURASSA, 9TH FLOOR

## RAW BAR

A Selection of East Coast Oysters 3 +\$12 / 6 +\$24 / 12 +\$47



## MID DAY EXPRESS \$39

SELECT AN ITEM FROM EACH COURSE

### APPETIZERS

Cucumber salad, Labneh, hot honey, za'atar

Chicken and vegetable soup, matzoh spaetzle, fresh dill

Shrimp cocktail, sauce Marie-Rose, lemon

Classic beef tartare, croutons, horseradish

Three oysters on the half shell, mignonette, lemon, horseradish +6

Warm goat cheese, roasted peppers, greens, chickpea crepe, herb aioli

### MAINS

Cauliflower steak, roasted peppers, summer caponata, toasted hazelnut

Le 9e burger (100% Québec beef), caramelized onions, Louis d'Or, dill pickles, fries

Classic beef tartare, croutons, horseradish, fries

Fresh daily semolina cavetelli, whipped ricotta, seasonal mushrooms, parmesan

Grilled paillard of pork, caponata lemon

Niçoise salad, house-made confit albacore, grelots, green beans, taggiasca olives, red wine-Dijon vinaigrette

Grilled Octopus, white bean purée, fennel, capers, pickled onion +\$10

Cornish hen, beluga lentils, cherry tomatoes, salsa verde +\$12

Hanger steak, Café de Paris butter, fries +\$12

Lobster & nordic shrimp roll, fries, Dijonaise +16

### EXTRAS

Hof Kelsten's Challah bread +\$8

Fries +\$9

Sauteed seasonal market mushrooms, garlic +\$12

A nice green salad +\$9