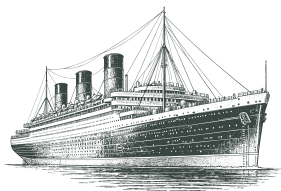


DEPUIS 1931



LE 9^e 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



MIDI EXPRESS \$39

SELECT AN ITEM FROM EACH COURSE

APPETIZERS

- AQUAVERTI FARMS SALAD
toasted pumpkin seeds, maple cider vinaigrette
- GREEN BEANS
warm tomato and caper dressing, za’atar
- CHICKEN AND VEGETABLE SOUP
matzoh spaetzle, fresh dill
- CHILLED WILD SHRIMP COCKTAIL
sauce Marie-Rose, lemon

- CLASSIC BEEF TARTARE
hot & sour potato chips
- WARM GOAT CHEESE
honey roasted radicchio, chickpea crepe
- THREE OYSTERS ON THE HALF SHELL
mignonette, lemon, horseradish +6

MAINS

- THICK CUT CAULIFLOWER STEAK
zucchini, tomato, capers
- LE 9E CHEESEBURGER (100% Québec beef)
caramelized onions, Louis d’Or, pickles, fries
- CLASSIC BEEF TARTARE
hot & sour potato chips, salad or fries
- HOUSE MADE MUSHROOM CAVATELLI
whipped ricotta, seasonal mushrooms, parmesan
- ROTISSERIE CHICKEN CROWN
fries, coleslaw, sauce suprême

- CHILLED ARTIC CHAR
aquaverti farm greens, gribiche sauce
- CORONATION CHICKEN SALAD
buttermilk dressing, fresh herbs
- GRILLED OCTOPUS
sweet corn, cherry tomato, pickled onions +\$10
- STEAK FRITES
hanger steak, Café de Paris butter, fries +\$12
- LOBSTER & NORDIC SHRIMP ROLL
salad or fries, Dijonaise +\$16

EXTRAS

- Hof Kelsten’s Challah bread +\$8
- Fries +\$9
- Sauteed seasonal market mushrooms, garlic +\$12
- A nice green salad +\$9