

DORSIA



Lunch

Table d'hôte

25

STARTER

CORN SOUP

WILD MUSHROOM FRICASSÉE | CORIANDER BUBBLES

GARDEN GREENS

BLACK OLIVE CRUMBLE | GRATED RADISH | CRISPY RED ONION

MAINS

PACCHERI POMODORO

BASIL

BLACK BASS

BLACK GARLIC | CARNAROLI RICE | PATTYPAN SQUASH

BAVETTE AND FRIES

LOBSTER PEPPER SAUCE

UNTIL NOVEMBER 1ST





To Start

APPETIZER INCLUDED WITH THE MAIN COURSE

CORN SOUP

WILD MUSHROOM FRICASSE | CILANTRO BUBBLES

GARDEN GREENS

BLACK OLIVE CRUMBLE | SHAVED RADISH | CRISPY RED ONION

APPETIZER WITH SUPPLEMENT

BEET SALAD

RICOTTA | BLACKBERRY | AMARANTH | HAZELNUT

+6

CAESAR

BOQUERONES OR VEGAN | SOURDOUGH CRUMBLE

+8

BURATTA

HEIRLOOM TOMATO | PLUM | SHISO

+11

ARCTIC CHAR

ROASTED CUCUMBER SALAD | YOGURT | DILL

+11

Mains

PASTA

PACCHERI POMODORO

BASIL | LOCAL HEIRLOOM

40

AGNOLOTTI

KABOCHA SQUASH | RICOTTA | SAGE | NUTMEG

44

CAVATELLI

DUCK LEG NDUJA | SMOKED CHILI

46

PLATES

BLACKENED BLACK BASS

BLACK GARLIC | CARNAROLI | PATTY PAN

50

GRILLED SNAPPER

JIMMY NARDELLO ROMESCO | CONFIT POTATO | EGGPLANT

52

STEAK & FRIES

FERME D'OREE GRASS FED BEEF

4. OZ TARTARE | FERMENTED CHILI | CURED DUCK YOLK

42

7. OZ BAVETTE | LOBSTER PEPPER SAUCE

50

6. OZ FILET MIGNON | BORDELAISE

65





Desserts

COCONUT SUNDAE

VEGAN

TOASTED COCONUT | COCONUT SALTED CARAMEL

12

CHERRY CAKE

BROWN BUTTER | CARAMELIZED WHITE CHOCOLATE

14



Découvrez Dorsia

A REFINED SELECTION FOR YOUR
MIDDAY MOMENT



396 Rue Notre-Dame Ouest