

DORSIA



Menu



To Start

LITTLE NECKS	20
Kohlrabi Sea Grass Mustard Oil	
CANTABRIAN ANCHOVY	16
On toast Red Pepper Tapenade	
CAVIAR	
Cultured Cream Buckwheat Blini Quail Egg	
30g 150 50g 275 100g 500	

Appetizers

CAESAR	22
Boquerones Or Vegan Sourdough Crumble	
BURRATA	26
Heirloom Tomato Plum Shiso	
SCALLOP	26
Celery Salad Apple Jam Sorrel	
SALMON CRUDO	28
Dill Kosho Olive Oil	
STEAK TARTARE	25
Cured Duck Yolk Sunflower	

Pasta

PACCHERI POMODORO Basil Local Heirloom	28
AGNOLOTTI Kabocha Squash Sage Black Truffle	32
CAVATELLI Duck Leg Nduja Smoked Chili	34
PAPPADELLE Lamb Ragu Cumin Pumpkin Seed Pecorino	39

Mains

BLACK BASS Black Garlic Carnaroli Zucchini	42
GRILLED SNAPPER Jimmy Nardello Romesco Confit Potato Eggplant	48
FILET MIGNON Carrot Potato Fondant Burnt Onion	62
LAMB DUO Calendula Apricot Farro Sweet Potato	65

To Share

DUCK CROWN LA FERME GOURMETS D'AMÉRIQUE Sea Buckthorn Sunchoke Mushroom	100
CÔTE DE BOEUF LA FERME D'ORÉE GRASS FED BEEF Broccolini Garden Salad Bordelaise	MP



Découvrez Dorsia

UN RESTAURANT GASTRONOMIQUE CONTEMPORAIN DANS LE
VIEUX-MONTRÉAL. LE DERNIER PROJET DE WITH HOSPITALITY PROMET UN
VOYAGE CULINAIRE ALLIANT SOPHISTICATION ET ÉLÉGANCE.



396 Rue Notre-Dame Ouest