

# Chez Boss & Fils

## OUR SIGNATURE APPETIZERS

### OYSTERS

ON ICE 6 for \$24  
12 for \$42  
Smoked jalapeno pepper  
sauce, lemon, shallot  
mignonette, marinated  
ginger

HOT 6 for \$27  
12 for \$48  
Spinach, cream and  
parmesan, Boss style

TROUT TARTAR \$24  
Homemade fresh ginger and  
yuzu mayonnaise, puffed rice,  
acidic cream and black garlic  
emulsion

CAULIFLOWER TABOULEH \$22  
Tomato, cucumber, feta  
cheese, and lime, fresh herbs  
and sumac vinaigrette

FRIED CALAMARI \$24  
Dried tomato mayonnaise,  
salsa verde, green onion  
julienne and lemon

## NEW APPETIZERS

OCTOPUS CEVICE \$27  
Grilled piquillo, lime cream,  
white bean hummus and  
preserved kumquat

GNOCCHI À LA PARISIENNE \$25  
Mushroom, green onion,  
shrimp, clam and lobster  
sauce

BEEF CARPACCIO \$23  
Cajun spices mayonnaise,  
parmesan, arugula and fried  
onion

CHICKEN LIVER MOUSSE \$20  
Flavoured with Lillet and  
Espelette pepper, country  
toast, gherkin and maple and  
honeyberry chutney

DUCK CONFIT RAVIOLI \$26  
Cream of oyster mushroom  
and porcini, mixed greens with  
walnut oil

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## OUR FAMOUS MAIN COURSES

ÎLE DE LA MADELEINE SCALLOPS \$42  
SAUTEED WITH FROTHY BUTTER

Shitake, cream and brandy

ANGUS PRIME RIB 3A \$145  
For 2

Matured and roasted on  
the bone, veal glaze with  
truffle and Coureur des  
bois

TEMPURA ROBALO \$80  
For 2

Black bean and fresh  
garlic flower sauce

RICOTTA CAVATELLI \$38

Wild mushroom cream sauce  
with garlic flowers and  
parmesan

CATCH OF THE DAY Market price

Word of mouth

## NOVELTIES

HOMEMADE SAUSAGE STUFFED \$40  
WITH FOIE GRAS, APPLE AND  
MAPLE SYRUP

Potato mousseline, caramelized  
veal butter

STUFFED RABBIT IN A BALLOTINE \$46

Truffle oil, wild mushroom and  
black garlic emulsion

ROAST DUCK BREAST \$47

Apple and honeyberry  
gastrique

GRILLED ONGLET OF BEEF \$42

Shallot confit with sherry and  
marrow, Yukon Gold fries

All our courses are served with vegetables, depending on market availability

## OUR GUILTY PLEASURES... BY WORD OF MOUTH