

THURSDAY TO SATURDAY FROM 5H30PM TO 10PM (Last service at 8H30 pm)

Tomato Carpaccio - 10 💹 🚫





Thinly sliced tomatoes marinated in olive oil and fresh thyme, Jersey Royale shavings from the Missiska dairy farm in Bedford.

Shrimp ravioli and mushroom cream - 15 💹



Roasted shrimp surrounded by thin crisps of ravioli dough, cream of portobello topped with Paris mushroom duxelles and fresh parsley.

Cod fritters and homemade Aïoli - 12 💹



Spicy cod fritters served with fresh aioli, mesclun and raw vegetables from our local market gardeners.

Black bites - 15 🚫



Black muslin pudding, homemade applesauce served with mesclun sprouts.

Lebanese Falafels - 16 💹



Spiced chickpeas, beans and pumpkin seeds, served with a local market gardener's mesclun and a minty tahini sauce.

Braised veal, perfumed cream of turnip - 24 🚫



Braised veal sweetbread with porto, truffled cream of celery, served with carrot tops and drippings.

Roasted cod, autumn ratatouille and Bouillabaisse juice - 24 🚫 🕖



Grilled Iceland cod, ratatouille with seasonal vegetables, Bouillabaisse juice with mussels and homemade rouille.

Beef counter fillet, homefries - 30 🚫



AA + Canadian beef matured 30 days on carcass and grilled, served with three pepper sauce and homemade fries.

Walnut and caramel almond tart - 10 🔎



Three layered tart with walnut caramel, almond cream and chocolate ganache.

Landaise apple crisp - 10 💹



Crispy filo pastry, marinated Paula Red apples in brown sugar and Boston post flat cider from Choinière farm in Frelighsburg.

Giant profiterole - 10 💹



Giant homemade profiterole served with vanilla icecream, whipped cream, chocolate coulis and flaked almonds.

Poached pear - 10 🚫 🕖



Poached pear in a red wine and star anise syrup, vanilla icecream and chocolate sauce

Special Horizon Coffee - (Extra 6\$ with dessert or 9\$ without) Coureur des bois cream, Crown Royal whisky and caramel



THURSDAY TO SATURDAY FROM 3H30PM TO 9PM

Kalamata black olives - 5 💹 🚫





Savory olives marinated with provence herbs.

Discovery platter - 15 (160gr) / 9 (80gr) 🚫

Cured meat and cheese platter from La Rumeur Affamée including chorizo, serrano ham and manchego served with condiments.

Aubergine dip - 9 💹 🚫





Selection of seasonal vegetables with aubergine dip.

Nachos - 13 🕖

Nachos gratinated with cheese, chili peppers olives, sour-cream and salsa

Fried peppers - 12 🕖 🚫



Mild peppers fried and seasoned with flower of salt.

Homemade french fries - 6 🚫

Homemade french fries, whole grain mustard mayonnaise.

Squid fritters - 16 💹

Served with a caper tartar sauce.

COCKTAILS

Horizon's Cocktail - 8,5

Tequila, grapefruit juice, lime and soda

Old Fashioned Rosemary and Fir - 9

Jim Beam, fir honey sirup infused with Rosemary

Dark and Stormy - 9,50

Spicy Brown Rhum, GingerBeer and lime

Smash plums and Thyme - 9,00

Italian Cava, plums puree and thyme sirup



