

## SIDES

TRUFFLE POTATO CHIPS, 6

QUEBEC CHEESE PLATE, 9

CHEESE AND THYME MINI PIZZAS, 7

SHRIMP AND SCALLOP RAVIOLI with asparagus and Champagne emulsion, 12

POULTRY LIVER MOUSSE AND PICKLES on toasted Poilane bread, 9

HONEY AND BASIL FLAVORED CENDRILLON BRICK, 9

SALMON GRAVLAX with salted Bas St Laurent herbs and fennel remoulade, 10

GRILLED JUMBO SHRIMP with mango and mild chili sauce, 12

SOUP OF THE DAY, 8

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## SALADS AND DISHES

GRATED PAILLOT DE CHÈVRE with mesclun, pistachio and fried shallots, strawberry vinaigrette, 17

SHRIMP AND SNOW CRAB SALAD with avocado, grapefruit and mild corn, 18

BLACK BEAN BRAISED BEEF with strong cheddar biscuit, 18

TOMATO AND ZUCCHINI TART with marinated anchovies, mixed salad and black olive pesto, 17

KUMATO TOMATO SALAD with bocconcini, endive and basil vinaigrette, 18

VEGETABLE RISOTTO with parmesan and mild potato chips, 17

## TARTINES

A classic French open-faced sandwich. We use Poilâne Bread, a rustic sourdough “boule” that is toasted and served with a variety of delicious and seasonal ingredients.

BRUNCH, poached eggs, smoked salmon, mushrooms, oven-roasted tomatoes and fresh basil, 18

CAPRESE, oven-roasted tomatoes, Mozzarella di Bufala, roasted garlic and fresh basil, 18

GRILLED CHICKEN BREAST, red peppers, arugula, truffle honey and chèvre, 18

WILD MUSHROOM with aioli, caramelized onions, chèvre, frisée and crispy leeks, 18

CRAB BLT with tarragon aioli, avocado and cress sprouts, 19

RED TUNA TARTINE with black olive tapenade and virgin sauce, 20

MATANE SHRIMP TARTINE with guacamole, tomatoes, black beans, corn salsa and cilantro, 19

GRILLED BEEF TENDERLOIN with chèvre, wild mushroom, apple and maple syrup, 19

FISH N’ CHIPS TARTINE with tartar sauce and fried potato julienne, 18

GRILLED CHICKEN TARTINE with chipotle, mango and cilantro spread and paprika sour cream, 18

TARTINE À LA PROVENÇALE with zucchini, roasted field tomatoes, thyme and Parmesan shavings, 17

LAMB SHANK TARTINE, roasted garlic humus with almond sautéed green beans, 20

CIEL DE CHARLEVOIX TARTINE, with roasted pear, honey and sesame seeds, 17

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## DESSERTS

POILÂNE PUMPKIN BREAD PUDDING with white chocolate, 8

COCONUT BAVARIAN CREAM, pineapple salad with Kaffir lemon, 8

MATCHA GREEN TEA CRÈME BRÛLÉE, 8

STRAWBERRY AND RHUBARB SHORTCAKE with ginger syrup, 8

GUAYAQUIL CHOCOLATE NAPOLEON with orange and cranberry marmalade, 8

Menu items in blue are made with Quebec regional products.

**RED WINE**

	glass	demie	bottle
Domaine Tour du Pech** Cabernet-Merlot, Vin de pays d'Oc France 2008	10	28	41
Tosco IGT Sangiovese* Toscane 2008	11	32	47
Veramonte Merlot, Colchagua Chili 2008	11	32	47
Château Camplazens** Syrah France 2007	12	33	48
Aquinas* Pinot Noir Napa Valley United States 2007	13	35	52
La Compagnie Des Papillons*** Domaine du Clot de l'Oum Côtes du Roussillon Villages Grenache, Carignan Bélesta, France 2007	15	42	63
Château Robin** Côtes de Castillon Merlot, Cabernet Franc, Cabernet Sauvignon France 2005	15	42	63

\*PRIVATE IMPORTATION FROM SOCIÉTÉ ROUCET

\*\*PRIVATE IMPORTATION FROM SÉLECTION CAVISTE

\*\*\*PRIVATE IMPORTATION FROM VINI-VINS

**WHITE WINE**

	glass	demie	bottle
Domaine Le Bosquet** Sauvignon Blanc France 2009	10	28	41
Saint Clair Sauvignon blanc Marlborough New Zealand 2009	11	32	47
Masi, Masianco Pinot Grigio, Verduzzo Italy 2008	11	32	47
Domaine Des Aires Hautes*** Chardonnay Vin de pays d'Oc Languedoc, France 2008	12	33	48
Les Champs Royaux William Fèvre Chablis A.O.C. Bourgogne, France 2008	12	33	48
Smoking Loon* Viognier California 2007	12	33	48
Domaine François Mikulski*** Bourgogne Aligoté France 2008	13	35	52

WINES IN GREEN ARE AGROBIOLOGICAL.

**SPARKLING WINE  
AND CHAMPAGNE**

	glass	bottle
Pink Rosé mousseux Pinot Noir, Chardonnay Australia	10	41
Santi Nello Prosecco di Valdobbiadene Doc Spumante, Italy	11	44
Veuve Clicquot Ponsardin Brut, France	25	125
Moët & Chandon Brut Impérial, France	25	125

**ROSÉ WINE**

	glass	demie	bottle
Domaine Le Bosquet** Grenache, Syrah France 2009	10	28	41

**BEERS**

Please ask your server for selections

Local beer	5
Imported beer	6

**HOLTS COCKTAILS**

COSMOPOLITAN Grey Goose vodka, Grand Marnier, lime and cranberry juice	12
BLUE POODLE Prosecco, Triple Sec, Blue Curacao	
5 IRON Malibu rum, lemonade and iced tea	
MOOD SWING Espresso, Bailey's irish cream, Godiva chocolate liqueur	
PICCADILLY CIRCUS Bombay Sapphire gin, Blue Curacao, soda water	
JET LAG Vanilla vodka, double espresso, cube sugar	

**BEVERAGES**

Freshly Squeezed Orange Juice	5
Apple, Beet and Ginger Juice	5
Mimosa	10
Sodas	3
Mineral Water	
Small	4
Large	9
Iced Tea	4
Iced Lemonade	4
Illy Coffee	3
Espresso	3
Cappuccino	4
Caffe Latte	4
Mariage Frères Teas	3
Hot Chocolate	4
Matcha latte	5

café holt is an ideal setting to accommodate private or corporate events (cocktails, anniversary, seminars, fashion shows or evening receptions).  
For more information, please ask our hostess.