

“ We love to
eat, taste and
share...
one spoonful
at a time.”

Tbsp.

Tbsp. Restaurant - 901 Square Victoria, Montréal, Québec, H2Z 1R1

Festa!

Our definition of a tasting menu.
Perfect for those who want
to share.

Give our chef carte blanche.
Please inform us of any allergies and/or intolerances.

First Course

Chef's choice of Three Appetizers

Second Course

Intermezzo

Third Course

Chef's choice of Two Mains

Fourth Course

After-Dinner Delicacies

75/pers.

Prices exclude taxes and service.
A service charge will be added for tables of 8 or more.

TO SHARE

Artisanal garnished focaccias

Roasted peppers and parmesan 11

Burrata, confite tomatoes and eggplant 19

Quebec cheese platter (4x) 22

Quebec charcuterie platter (4x) 25

DUO Platter 32

Charcuteries (4x) and cheeses (4x)

Super-Fresh Oysters

Served with a Sea-Buckthorn Mignonette Sauce

6 un./18 12 un./32 18 un./45

The Must-Have 'SEXY FRIES' 25

Truffle oil, parmigiano reggiano

Handmade Mozzarella

Stick (5x) 18

Spicy mayonnaise and truffle honey

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À la carte

APPETIZERS

'Caprese Soup' 16
Mixed tomatoes, smoked burratini, basil cream

Revisited Caesar salad 18
Little Gem lettuce in 3 ways, lettuce puree, Parmesan, focaccia crumble, anchovy snow

Citrus Ricotta & Prosciutto 20
Basil-flavored oil, compressed melon

Duck Carpaccio 24
Duck gravlax, parmesan shavings, arugula puree, marinated onions and mushrooms, yuzu egg yolk

Green Salad (small or large) 8/15
Add chicken +10
Add smoked salmon +8

Beet carpaccio 15
Herbed cashew cream, fried shallots, tarragon vinaigrette, and marinated vegetables (vegan)

Tuna Tartare 23
Focaccia crostini, cold-confit quail egg, vincotto, green onions, roasted corn, jalapeño pepper

Burrata two ways 24
Squash variations, melon, herb sponges

FROM THE CUCINA

Four-color ravioli 30
Fish, bisque and 'Mujol caviar, confit egg yolk, parmesan, citrus butters

Ricotta and broccoli stuffed agnolotti 28
Peas, roasted Brussels sprouts, asparagus, herb butter

Halibut wrapped in green cabbage 36
Variations of Jerusalem artichokes with citrus fish jus

Beef hanger steak coated with coffee and cocoa 34
Bone marrow jus, truffled potato pave, buttered mushrooms, seasonal vegetables

Quebec wild mushroom risotto 38
Braised rabbit leg and Parmesan

Ricotta Gnocchi 33
Braised beef, mushrooms, Parmesan, herb pangritata

Risotto Style Fregola sarda 25
Roasted celeriac in a salt crust, vegetable chips

TBSP. Cheeseburger 33
Wagyu beef, spicy and tangy mayonnaise, fried shallots, smoked meat, smoked caciocavallo cheese, served with fries and salad

CUT & CATCH

Grilled Tomahawk Steak

Sautéed potatoes, vegetable medley
and marrow jus

Market Price

Whole Sea Bass

Sautéed potatoes, vegetable medley,
citrus fish jus

Market Price

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DESSERTS

TBSP. Tiramisu 13

Coeur café, mousse, chocolat

Monochrome 13

Blood orange, biscotti, citrus gel

Chocolate-hazelnut cream 13

Homemade granola, vanilla cotton candy (vegan)

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