

BAR &



TAPAS

LA CONFESSE

RESTAURANT LOUNGE

Our tapas are at the heart of the experience.

Designed to be shared,
they invite *discovery* and *indulgence*.

→ Count **2 to 3** tapas per person to fully enjoy them.

Tapas

Whiskey BBQ Ribs House coleslaw	– 17	Mac n Cheese "Pig Tail" With localcheeses and pancetta	– 18
Seared Salmon Tostadas Crispy corn tortillas, dill goat cheese mousse, grilled pineapple, fried onions	– 22	Burrata Confit peaches and tomatoes, toasted pistachios and balsamic reduction	– 26
Seared Black Pudding Pear compote, mini blinis, port sauce	– 16	Fried Pickles (7) Coaticook red ale beer dip	– 14
Gnocchi Goat cheese and beet cream, toasted pumpkin seeds	– 15	Crispy Duck & Candied Fruit Rolls (3) Citrus sauce → <i>Extra roll + 6</i>	– 18
Sliced Beef Flank Steak 8 oz Chimichurri, parmesan	– 27	Sesame & Ginger Tuna Tataki Fennel and celeriac remoulade	– 22
Honey-Glazed Beet Cubes Fresh dill feta cream, pistachios	– 18	Lobster & Shrimp Croquettes (3) Served on guacamole, citrus daikon salad	– 18
Warm Cauliflower & Seared Halloumi Salad Butter-roasted almonds, honey curry sauce	– 19	Fried Calamari Spicy mayo	– 16
Seasonal Vegetable Sauté	– 12	Beer-Battered Onion Rings Coaticook red ale beer dip	– 12
Fries – 8 Pimped - truffle oil, parmesan	– 11	Asian-style Shrimp (6) Sweet and spicy marinade on root vegetable mousseline	– 17
Tartare of the Moment	– ...		

Tapas of the Moment – ...

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TAPAS
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Boards

Traditional

35

Cheese & charcuteries

Cheese duo, charcuterie duo, pickels, olives, croutons, chutney

Discovery

65

Crispy duck rolls (3), fried green beans, Whisky BBQ Ribs, mac n cheese, onion rings, olives

Signature Confesse

75

Burrata with confit peaches and tomatoes, olives, fried calamari, grilled sausages, chimichurri flank steak, fried pickles, croutons

Build your own

Choose 3 *Essentials* + 3 *Temptations* + croutons

65

Essentials

- Grilled sausages
- Whisky BBQ Ribs
- Crispy duck rolls (2)
- Asian-style shrimps (6)
- Charcuterie duo
- Cheese duo
- Mac n cheese
- Sautéed vegetables
- Lobster & shrimp croquettes (3)
- Fried calamari

Temptations

- Warm olives
- Onion rings
- Sweet pickels
- Fried pickels
- Fries
- Fried green beans

Treat yourself!

ADD-ONS

one *Essential* for 12\$
one *Temptation* for 6\$

Main Courses

Includes seasonal vegetables
+ 1 choice of *Side dish*

Grilled Beef Flank Steak 8 oz – 35
Choice of sauce

Grilled Salmon – 26
Choice of sauce

Grilled Striploin AAA 12 oz – 52
Choice of sauce

Beef Cheek – 36
Port and thyme

Braised Lamb Shank – 35
Red wine meat jus

Icelandic Black Cod 8 oz – 42
Avocado and caper cream

Gnocchi or "Pig Tail" Pasta – 26
with sautéed vegetables & seared halloumi
Grilled pepper coulis and tomato pesto

Sides

- Fries
- House Salad
- Mac n cheese + 6
- Onion Rings
- Pimped Fries + 3
- Root Vegetable Mousseline

Sauce Options

- Chimichurri
- Pepper
- Port
- Cowboy Butter
- Old-fashioned Mustard & Honey Cream

Add-ons

- Wild Mushrooms – 9
- Asian style shrimps (6) – 15
- Halloumi – 8