

## CHEF 'S NOTE

Inspired by all the best seasonal ingredients Canada and the Outaouais Region have to offer as well as working with passionate local producers, I'm confident you will find your new favourite dish on one of our menus crafted by our spirited team of professionals.

We focus on sourcing our ethically and environmentally responsible ingredient-centric menus from local artisans, you'll taste the difference knowing you're tasting something that has spent more time being lovingly prepared than being shipped across the world.

I hope you enjoy your time with us as you experience the most important part of wellness and moment's respite - indulgence!

Bon Appétit !

*David Arseneau, Executive Chef*

## TO SHARE

**WARM BAKED BRIE V** 23  
chili maple preserve | toasted pecans | crostini

**BRUSCHETTA V** 24  
hothouse tomatoes | garlic flatbread | basil mayo | pickled red onions | balsamic | parmesan crisps

**CHEESE BOARD V** 24  
3 local artisanal cheeses | crostini | spiced roasted almonds | house made conserve

**HONEY YOGURT DIP V** 18  
Nordik honey | greek yogurt | cucumber | roasted tomato | garlic | fresh mint | toasted pistachio | crisp kalamata olives | extra virgin olive oil | grilled focaccia

## TO START

**VEGAN TARTARE DF V V+** 15  
tofu + cauliflower rice | white truffle aioli | pickled red onions | tomatoes + basil + scallions | puffed wild rice | radish | lentil vinaigrette | crostini

**THERMÈA WHITBY'S COCONUT LEMONGRASS MUSSELS GF** 19  
lemongrass | chilis | coconut milk | coriander + green onions | grilled focaccia

**SOUP OF THE DAY** 11  
crafted daily from fresh seasonal ingredients

**BEEF TARTARE** App. Main 25 38  
black garlic aioli + sherry vinegar + shallots + sour gherkins | mushroom + parmesan mousse | crunchy Nordik juniper + caraway mustard | crispy shimeji mushrooms | crostini | fleur de sel

**CHEF ARSENEAU'S FAMILY CAESAR SALAD** 15 20  
bacon | croutons | grated parmesan

**NORDIK GREENS GF V** 15 20  
baby artisanal greens + baby kale | sweet carrots | spicy clementine | almond granola | toasted goat cheese | apple conserve | blood orange + ginger + Dijon vinaigrette

GF Gluten Free | DF Dairy Free | V Vegetarian | V+ Vegan  
Please advise us of all food allergies.

Gratuities are not included and all prices are subject to applicable taxes.

# MAINS

<p><b>NORDIK CHICKEN CLUB SANDWICH</b> 26 herb roasted chicken breast   certified angus beef bacon   tomato + romaine   cranberry + sage aioli   apple + balsamic relish   rosemary focaccia <i>Served with a side of soup <b>or</b> Nordik greens</i></p> <p><b>LE NORDIK ANGUS BURGER</b> 26 house smoked Cheddar   rosemary mayo   apple cider + cabbage slaw   tomato   toasted brioche bun <i>Served with a side of soup <b>or</b> Nordik greens Also available with vegan Impossible™ Burger <b>V V+</b></i></p> <p><b>VEGAN NOODLE BOWL WITH TEMPEH</b> <b>DF GF V V+</b> 28 roasted sesame cauliflower   rice noodles   shiitake mushrooms + red peppers + red onions + edamame   tempeh   baby spinach   chili oil   tamari + wow butter sauce   kimchi silken tofu spread</p> <p><b>THERMËA WINNIPEG'S BLACK GARLIC GNOCCHI</b> <b>V</b> 26 black garlic cream sauce   potato gnocchi   sundried tomato   parmesan   thyme roasted mushrooms + artichokes   marinated onions   arugula   crisp shallots</p>	<p style="text-align: center;"><b>ENHANCE YOUR DISH</b></p> <table border="0"> <tr> <td>Chicken breast</td> <td>8</td> <td>Grilled tofu</td> <td>6</td> </tr> <tr> <td>Artisanal sausage</td> <td>10</td> <td>Bacon</td> <td>3</td> </tr> <tr> <td>Halibut Filet</td> <td>25</td> <td>Angus Beef Bacon</td> <td>7</td> </tr> <tr> <td>Beef Striploin</td> <td>28</td> <td>Blue cheese</td> <td>6</td> </tr> <tr> <td></td> <td></td> <td>Sautéed Mushroom</td> <td>4</td> </tr> </table>	Chicken breast	8	Grilled tofu	6	Artisanal sausage	10	Bacon	3	Halibut Filet	25	Angus Beef Bacon	7	Beef Striploin	28	Blue cheese	6			Sautéed Mushroom	4
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<p style="text-align: center;"><b>OCEAN WISE</b></p> <p>Overfishing is one of the greatest threats to the health of our oceans.</p> <p>The selection of marine foods recommended by Ocean Wise relieves pressure on overexploited species and supports sustainable seafood systems.</p> <p>As a proud partner of the Ocean Wise program, Groupe Nordik is delighted to be part of the solution by offering a 100% Ocean Wise menu.</p>	<p style="text-align: center;"><b>HOUSEMADE SWEETS PREVIEW</b></p> <table border="0"> <tr> <td>Our milk chocolate fondue</td> <td><b>GF V</b></td> <td>19</td> </tr> <tr> <td>Le Nordik café Affogato</td> <td><b>GF V</b></td> <td>12</td> </tr> <tr> <td>Sticky date cake</td> <td><b>GF V</b></td> <td>12</td> </tr> <tr> <td>Chocolate mousse</td> <td><b>GF</b></td> <td>12</td> </tr> <tr> <td>Nordik crème brûlée</td> <td><b>GF V</b></td> <td>12</td> </tr> </table>	Our milk chocolate fondue	<b>GF V</b>	19	Le Nordik café Affogato	<b>GF V</b>	12	Sticky date cake	<b>GF V</b>	12	Chocolate mousse	<b>GF</b>	12	Nordik crème brûlée	<b>GF V</b>	12					
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