

# INTRO

## Starters

### Salmon Gravlax

Beet-marinated salmon infused with the Mugo Gin of our local distillery. \$14

### Fried Calamari

Lemon and spicy homemade mayo. \$14

### Coquille St. Jacques

Delicious blend of broken scallops and pink shrimp slowly cooked in a cream and white wine sauce, topped with mashed potatoes, covered with cheese then browned in the oven. \$12

### Crab Cake

Delicious fried crab cake served with a spicy mayo seasoned with Herbes salées du Bas-du-fleuve. \$11

### Salmon Tartar

Caper, chive, cucumber, sour cream and red onion \$15

## Soups

### Clam Chowder

Our renowned creamy clam soup with bacon and shallots. \$7

### Lobster Bisque

Velvety smooth lobster bisque made with a stock of lobster shells slowly simmered with herbs. \$8

### Fish soup

A true feast! Cod and salmon in a delicious fresh herb and vegetable broth. \$7

### Soup of the day

Ask your server for the soup of the day. \$5

*Create your own "table d'hôte" including starter, main course, dessert and coffee by adding \$18 to the price of your selected main course.*

# MAIN COURSES

## *Bistro*

### **Fish and chips**

Cod fillet in a crispy beer-batter served with fries and vegetables. \$23

### **Burger**

Juicy beef patty, cheese (Lune de miel from La Tête sur le Bio), onion, tomato, lettuce, bacon and spicy mayo Served with fries. \$20

### **Shrimp Linguine**

Generous plate of pasta overloaded with pink shrimp, lightly-spiced rosée sauce, arugula, parmesan. \$26

### **Mushroom Linguine**

Portobello, shiitake and button mushrooms in a cream of roasted garlic, arugula, parmesan. \$23

### **Steak & Fries**

Top sirloin with a shallot and red wine sauce. Served with fries and fresh vegetables. \$25  
Add a shrimps skewer for \$4 and get a delicious Surf & Turf!

### **Braised Lamb Shank**

Slowly cooked in a tomato and roasted garlic sauce.  
Served with mashed potatoes and vegetables \$31

### **Country-style Lobster Sandwich**

Multi grain bread, lobster, bacon, tomato, lettuce. Served with fries. \$26

## *Our Specialties*

### **Cod Fillet**

Lightly breaded and pan-seared in the truest of Gaspesian tradition.  
Mashed potatoes, vegetables and homemade tartar sauce. \$27

### **Sauteed Scallops**

Pan-seared scallops topped with a savory cream of roasted garlic, parmesan and arugula.  
Served over lemony basmati rice and vegetables. \$38

### **Saffron Halibut**

Pan-seared halibut fillet over a creamy saffron sauce and topped with fried leeks.  
Served with mashed potatoes and vegetables. \$36


### **Tuna Tataki**

Caramelized ginger and lemon grass sauce. Rice and vegetables. \$31

### **Salmon steak**

Pan-seared salmon with a creamy coriander sauce.  
Served with mashed potatoes and vegetables. \$34

### **Seafood Platter**

Scallops, white shrimp, pink shrimp, lobster meat, mussels, pan-seared cod and a Coquille St. Jacques. Served with lemony basmati rice and vegetables. \$49 



Extra of \$10 with the Dine & Dream Package