

# INTRO

## Starters

### **Beet Carpaccio**

Yellow and red beet, goat cheese, crushed pistachios,  
lightly drizzled with a mead reduction. \$11

### **Salmon Gravlax**

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

### **Fried Calamari**

Lemon and spicy homemade mayo. \$15

### **Coquille St. Jacques**

Delicious blend of small 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. \$13

### **Crab Cake**

Delicious fried crab cake served with a spicy mayo seasoned with Herbes salées du Bas-du-fleuve. \$13

### **Salmon Tartar**

Caper, chive, cucumber, sour cream and red onion. \$16

## Soups

### **Clam Chowder**

Our renowned creamy clam soup with bacon and shallots. \$8

### **Fish soup**

A true feast! Cod and salmon in a delicious fresh herb and vegetable broth. \$8

### **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 \$20 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. \$25

### **Burger**

Juicy beef patty, cheese, onion rings, tomato, lettuce, bacon and spicy mayo Served with fries. \$23

### **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. \$26  
Add a shrimps skewer for \$5 and get a delicious Surf & Turf!

### **Braised Lamb Shank**

Slowly cooked in a tomato and roasted garlic sauce.  
Served with mashed potatoes and vegetables \$32

### **Veal Liver**

Shallot and red wine sauce, fried onion, mashed potatoes and fresh vegetables. \$19

### **Mussels & Fries**

Served in a creamy white wine broth. \$19

### **Shrimp Sandwich**

Baguette bread, pink shrimp, bacon, tomato, arugula. Served with fries. \$21

### **Lobster Sandwich**

Baguette bread, lobster, bacon, tomato, arugula. Served with fries. \$27

## *Our Specialties*

### **Cod Fillet**

Lightly breaded and pan-seared in the truest of Gaspesian tradition.  
Mashed potatoes, vegetables and homemade tartar sauce. \$29

### **Sauteed Scallops**

Pan-seared scallops topped with a savory cream of roasted garlic, parmesan and arugula.  
Served over lemony basmati rice and vegetables. \$39

### **Saffron Halibut**

Pan-seared halibut fillet over a creamy saffron sauce and topped with fried leeks.  
Served with mashed potatoes and vegetables. \$38


### **Tuna Tataki**

Caramelized ginger and cranberry sauce. Rice and vegetables. \$34

### **Salmon Salad**

Pan-seared salmon served over blend lettuce, orange slice, vegetables with a pesto dressing \$32

### **Seafood Platter**

Scallops, white shrimp, pink shrimp, crab leg, mussels, pan-seared cod and a Coquille St. Jacques. Served with lemony basmati rice and vegetables. \$64 



Extra of \$25 with the Dine & Dream Package