

INTRO

Starters

Beet Carpaccio

Yellow and red beet. goat cheese, crushed pistachios, lightly drizzled with a mead reduction. \$12

Salmon Gravlax

Beet-marinated salmon infused with the Mugo Gin of our local distillery. \$15

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. \$16

Crab Cake

Delicious fried crab cake served with a spicy mayo seasoned with Herbes salées du Bas-du-fleuve. \$16

Salmon Tartar

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

Soups

Clam Chowder

Our renowned creamy clam soup with bacon and shallots. \$ 9

Fish soup

A true feast! Cod and salmon in a delicious fresh herb and vegetable broth. \$ 9

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.

