

Tasting menu  
5 courses 65\$  
For the entire table only  
+ wine pairing 35\$

Table d'hôte  
Starter + Main + Desert  
\*45\$

# Diner Menu

## To share

Charcuterie and local cheese board ( Not included in Table d'hôte)	29
Fresh oyster and mignonette	PM
Salted Cod fish and shrimp fritters	10
Fried calamaries, tomato chutney and spicy mayonnaise(+4*)	15
Dip of Labneh - zaatar - honey - pita bread	9
Cheese plater	9

## Starters

Mozzarella de buffala QC, tomatoes, pesto and homemade focaccia(+4*)	15
Broiled oysters x3, compond butter, cheese and fine herbs	12
Portuguese style grilled sardines	10
Trout tartar, avocado, pomegranate, sumac, crostinis and salad(+4*)	15
Confied Pork belly, fresh coslaw asian style vinaigrette and celeriac purée(+3)	14
Octopus carpaccio, tzatzíki, chimichurri(+5*)	16

## Mains

Sea Food and Fish Zarzuela	32
Selection of sea food and fish served in a fish and lobster broth with almonds	(+3*)
Grilled striploin beef AAA and chimichurri sauce	35
Served with roots vegetables and garlic mashed potatoes	(+6*)
Homemade pasta lobster and lobster bisque	29
served with bacon and kales	
Mushrooms naked oats risotto	26
Sautéed mushrooms, parmesan chips and mushroom espuma	
Trou filet and nori crust	27
Quinoa pilaf with Gaspésie seaweed and vegetables	

## Desserts

Nata, portuguese tartlet	4
Lemon-merengue pie	9
Molten chocolat cake and vanilla ice cream	10
Raspberry sorbet and Cherry River Gin "Basil berries"(+3*)	12
Local cheese plate	9
Gourmet coffee, Coureur des bois coffee with a Nata (+3*)	12