

Tasting menu
5 courses 69\$
For the entire table only
+ wine pairing 37\$

Table d'hôte
Starter + Main + Desert
*49\$

Diner Menu

To share

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| Charcuterie and local cheese board (Not included in Table d'hôte) | 29 |
| Fresh oyster and mignonette | PM |
| Salted Cod fish and shrimp fritters | 10 |
| Oven-roasted mussels, garlic butter and confied tomato tapenade | 12 |
| Fried calamaries, tomato chutney and smoked almond(+3*) | 15 |
| Dip of Labneh - zaatar - honey - pita bread | 9 |
| Cheese plater | 9 |

Starters

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|--|----|
| Goat cheese cromesquis and cold asparagus soup(+3*) | 15 |
| Broiled oysters x3, compond butter, cheese and fine herbs | 13 |
| Portuguese style grilled sardines served whole | 11 |
| Mix green salad from local farm and homemade vinaigrette | 7 |
| Trout tartar, avocado, pomegranate, sumac, crostinis and salad(+3*) | 15 |
| Confied Pork belly, fresh coslaw asian style vinaigrette and celeriac purée(+3*) | 15 |
| Octopus carpaccio, tzatzíki, chimichurri(+5*) | 17 |

Mains

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| Sea Food and Fish Zarzuela | 34 |
| Selection of sea food and fish served in a fish and lobster broth with almonds | (+3*) |
| Grilled striploin beef AAA and chimichurri sauce | 36 |
| Served with roots vegetables and potatoes croquettes | (+5*) |
| Homemade pasta lobster and lobster bisque | 29 |
| served with bacon and kales | |
| Mushrooms naked oats risotto | 26 |
| Sautéed mushrooms, parmesan chips and mushroom espuma | |
| Trout filet and nori crust | 27 |
| Quinoa pilaf with Gaspésie seaweed and vegetables | |

Desserts

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| Nata, portuguese tartlet | 4 |
| Lemon-merengue pie | 9 |
| Molten chocolat cake and vanilla ice cream | 10 |
| Raspberry sorbet and Cherry River Gin "Basil berries"(+2*) | 12 |
| Local cheese plate | 9 |
| Gourmet coffee, Coureur des bois coffee with a Nata (+2*) | 12 |