

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

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

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
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
Local Cheese plater	9

Starters

Goat cheese croques and cold asparagus soup(+3*)	15
Broiled oysters x3, compound 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

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 polenta fries	(+5*)
Homemade pasta lobster and lobster bisque	29
served with bacon and kales	
Mushrooms pearled barley risotto	26
Sautéed mushrooms, parmesan chips and mushroom espuma	
Halibut filet (Gaspésie, QC)and nori crust	34
Quinoa pilaf with Gaspésie seaweed and vegetables	(+3*)

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"(+2*)	12
Local cheese plate	9
Gourmet coffee, Coureur des bois coffee with a Nata (+2*)	12