

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

Table d'hôte
To share or 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

Gaspacho and vegetables salsa	12
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	10
Trout tartar, beet, raspberries and crostinis(+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 vegetables and fried polenta	(+5*)
Fresh pasta, nordic shrimps, bacon and lobster bisque	29
served with smoked bacon and leeks	
Pearled barley mushrooms risotto	26
Sautéed mushrooms and parmesan chips	
Halibut filet (Gaspésie, QC) asian broth and St-Laurence Herbs	34
Lemongrass and miso broth, vegetables	(+3*)

Desserts

Dessert platter to share, minimun 2 pers (chef choices)	10/pers
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