

LUNCH MENU

au comptoir **Marcel**

RESTAURANT • BAR À VIN

Lunch Table d'hôte : Starter+Main+Dessert 35\$*

STARTERS

-Charcuterie and local cheese board (Not included in the table d'hôte).	25\$
Cold fennel, cucumber and mint soup with fresh goat cheese	12\$
Mesclun salad and housemade vinaigrette	10\$
Local charcuterie plater	(+4*)15\$
Local cheese plater	12\$
Fresh oyster and mignonette x3	10\$
Broiled oysters x3, compound butter and cheese	12\$
Oven-roasted mussels, garlic butter and confied tomato tapenade	12\$
Salted Cod and shrimp fritters x5	10\$
Portuguese style grilled sardines served whole	11\$
Fried calamaries, tomato chutney and smoked almond	15\$ (+4*)

MAINS

Flank steak, 1855 Black Angus AAA, match stick potatoes and vegetables	29 (+7*)
Cod à la Braz -Portuguese specialty- Salted cod, confied onion, scrambled egg, match stick potatoes	22
Fresh pasta with Gaspesie lobster, in lobster bisque sauce with bacon, leeks and kale	32 (+10*)
Naked oat mushrooms risotto	22

DESSERTS

Churros and dulce de leche	5\$
Field Berries or lemon sorbet or vanilla ice cream	4\$
Nata "Portuguese tartelette"	4\$
Local cheese plate(+7*)	12\$

---Please notify us of any allergies or dietary restrictions---