



## Bistro Menu

### Finger food

Crispy raw vegetables, cheese and pesto mousse dip | **10.**

Bowl of fries, pepper mayo | **6.**

Spicy-maple chicken wings (12) | **16.**

Fried Calamari, mustard mayo | **17.**

Bistro nachos | **19.** Extra chicken | **+5.**  
salsa, sweet peppers, green onions, *Jalapeno* sauce and sour cream,  
topped with cheese

Local cheese platter (3 oz) | **21.**

### To share (for 2)

Vegan platter | **23.**  
Humus | Bruschetta | Crispy raw vegetables  
Maple-ginger marinated tofu

Local platter | **25.**  
Duck pestle (2), pineapple and sweet pepper chutney  
Our own smoked salmon  
Half-cooked duck foie gras and smoked duck

Our own smoked duck platter | **25.**  
Smoked | Rillettes | Terrine | Québec's cheese | Nuts and croutons

### Starter

Soup of the day | **8.**

Fine lettuces | **10.**  
Julienne vegetables, homemade cheese croutons,  
balsamic dressing

Caesar salad | **12.** Main dish | **16.**  
bacon, parmesan, homemade croutons and dressing

Our own smoked salmon | **16.**  
baby spinach, red sweet peppers, tomatoes,  
capers and red onions, yogurt and Dijon dressing

Tomato bruschetta | **10.**  
Espelette and maple croutons,  
arugula and vegetables, avocado dressing

Sesame humus | **10.**  
grilled bread, baby greens and vegetables,  
lemon and sambal oelek dressing

Duck rillettes | **10.**  
candied black cherries, croutons and mixed greens

Duck pestle (3) | **17.**  
pineapple and red pepper chutney, raspberry syrup

Tuna tartare (3 oz) | **18.** Main dish (5 oz) | **30.**  
mustard, Espelette and lemon juice Greek yogurt

Beef tartare (3 oz) | **18.** Main dish (5 oz) | **30.**  
bacon and old cheddar  
truffle oil mayo

### Main dish

#### Salad

Grilled chicken breast salad | **22.**  
fruit, candied pecans, citrus fruit and  
fried leek, yuzu dressing

Caesar with grilled chicken | **23.**

Caesar with grilled salmon | **24.**

Poke bowl | **28.**  
Grilled salmon | Tuna tartare | Grilled chicken

#### Vegan

Stuffed raviolis with grilled mushroom | **24.**  
pan of fried red sweet pepper, kale and leek,  
nantais butter sauce

Red bean chili | **24.**  
curry and garlic flower vegetables

Roasted cauliflower in olive oil | **24.**  
sweet potatoes and curry choy tips,  
topped with arugula and cashews, yuzu sauce

#### On the go

Smoked salmon bagel | **22.**  
herb cream cheese, served with mixed green salad

Club sandwich | **18.** To share | **21.**  
grilled chicken, cheddar, bacon, arugula,  
pepper mayo, served with fries

Old cheddar grilled cheese | **17.**  
pancetta, arugula, apples and pecans, served with mixed green salad

Tomato pesto pizza | **20.**  
vegetables and bacon, served with fries

Tomato pesto and mushroom pizza | **20.**  
onion and cranberry marmalade,  
topped with arugula, served with fries

Angus Pride beef cheeseburger | **19.**  
bacon, arugula, tomatoes and onions,  
pepper mayo, served with fries

Organic old cheddar poutine | **18.**  
chorizo, Xeres onions, Whisky and five-pepper sauce

#### Catch of the day

Fish and chip | **25.**  
crispy beer battered cod, served with celeriac salad and fries

Panfried salmon | **28.**  
mushroom and roasted vegetable stuffed ravioli,  
spinach cream sauce

Creamy mussels | **28.**  
basil pesto and cherry tomatoes, served with fries

#### Meat

Homemade ribs | **32.** Half | **25.**  
served with mixed greens and fries

Grilled flank steak (6 oz) | **33.**  
sautéed vegetables, pepper sauce, served with fries

Grilled AA filet mignon (6 oz) | **50.**  
truffle panfried potatoes,  
shiitakes, pepper and Whisky sauce

## Homemade desserts

Classic sugar pie | **10.**  
maple-caramelized pecans

58% chocolate delight | **10.**  
salt flower caramel

Vanilla crème brûlée | **9.**  
fruit with cranberry biscotti

Coffee cheese cake | **10.**  
chocolate and coffee sauce

Fresh fruit platter | **8.**

Extra vanilla ice cream | **+3.**

## Barista

Coffee, black or herbal tea | **3.**  
Espresso, Americano | **3.**



## For the little ones

Menu designed for children aged 11 and under

Bolognese spaghetti | **9.** Gratin | **+3.**

Fish and chips | **9.**  
crispy battered cod,  
served with celeriac salad and fries

Chicken fingers (3) | **9.**  
Served with fries, raw vegetables and honey

Mini-burger | **9.**  
served with fries and raw vegetables  
Extra cheese | **+2.**

Milk chocolate delight | **4.**  
chocolate fondant and homemade vanilla ice cream

Yogurt and cranberry biscotti | **4.**

Fresh fruit platter | **4.**

Vanilla ice cream  
with cranberry biscotti | **3.**

Juice | Milkt 2% | **3.**



## Bistro table d'hôte

**34.**

### Starter

Soup of the day

Fine mixed lettuce  
Julienne vegetables, homemade cheese croutons,  
balsamic dressing

### Main dish

Grilled chicken breast  
fruit, candied pecans, citrus fruit and  
fried leek, yuzu dressing

Red bean chili  
curry and garlic flower vegetables

Old cheddar grilled cheese  
pancetta, arugula, apples and pecans,  
served with mixed green salad

Tomato pesto pizza  
vegetables and bacon, served with fries

Fish and chip  
crispy beer battered cod,  
served with celeriac salad and fries

Grilled flank steak  
pepper sauce, served with fries  
**(Extra 10.)**

### Homemade desserts

Classic sugar pie  
with maple-caramelized pecans

58% chocolate delight  
with salt flower caramel

Vanilla crème brûlée,  
fruit with cranberry biscotti

Coffee cheese cake,  
chocolate and coffee sauce

Fresh fruit platter

