



# Bistro Menu

## Finger food

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

Warm spicy chips with mayonnaise | **6.**

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

Bistro nachos | **19.**

salsa, peppers, green onions, *Jalapeno* sauce and sour cream  
Extra grilled chicken **or** Confit pork | **+10.**

Local cheese platter (90 g) | **23.**

Extra cold cuts (assorted dry sausages) | **+5.**

Vegan platter | **15.**

Humus | Bruschetta | Crispy raw vegetables | Maple tempura tofu

## Starter

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Soup of the day | **10.**

Green salad with berries | **10.**

pecans and fried leek,  
raspberry, maple and lemon dressing

Sesame humus | **10.**

grilled bread, baby greens and vegetables,  
lemon and sambal oelek dressing

On-site smoked salmon | **19.**

Chioggia beets, green apples and cucumbers,  
lime and coriander dressing

Trout tartare (3 oz) | **19.**

mustard and Espelette Yuzu mayo,  
arugula pesto and croutons

Beef tartare (3 oz) | **19.**

bacon and parmesan,  
truffle oil mayo



## Main dish

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Green salad with berries | **19.**

candied pecans, citrus fruit and fried leek, yuzu dressing

Extra tofu **or** Grilled chicken **or** Marinated smoked trout | **+10.**

Trout tartare (3 oz) | **38.**

mustard and Espelette Yuzu mayo,

arugula pesto and croutons (served with salad and fries)

Beef tartare (3 oz) | **38.**

bacon and parmesan, truffle oil mayo (served with salad and fries)

Club sandwich | **20.** | **24.** To share

grilled chicken, cheddar, bacon, tomato, arugula,

pepper mayo (served with fries)

Smoked meat | **24.**

grilled with dill pickle and old cheddar (served with spicy chips)

Angus Pride beef cheeseburger | **21.**

bacon, cheddar, arugula, tomatoes and onions,

pepper mayo (served with fries)

Fish and chip | **29.**

crispy beer battered cod (served with fries)

Mac'n cheese with cheese crumble | **24.**

Extra grilled chicken **or** Confit pork | **+10.**

Homemade ribs (served with salad and fries) | **34.** | **27.** Half

Grilled flank steak (served with salad and fries) | **39.**

(Xeres sauce **or** Port wine sauce **or** Whisky demi-glace)

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Replace your side by berries salad **or** spicy chips **or** French fries | **Extra. 2.**

**Non available for groups more than 12 people.**

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## Homemade desserts

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58% bittersweet chocolate bar | **14.**

Salt flower caramel

Vanilla unctuous cream | **12.**

Fruits and cranberry biscotti

Classic sugar pie | **14.**

Maple-caramelized pecans

Berries Opera cake | **14.**

Pastry cook's inspiration

Fresh fruit platter | **12.**

## Barista | 14.

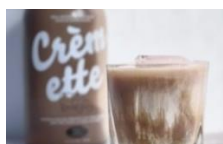
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Brazilian (Brandy St-Rémy, Kahlua, Cointreau)

Spanish (Brandy St-Rémy, Kahlua)

Godefroy (Crémlette choco-noisette)

Irish (Jameson, Irish Mist)



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## For the little ones

Menu designed for children aged 11 and under

**Bolognese Spaghetti | 10.**

**Fish and chips | 10.**  
crispy battered cod  
(served with salad and fries)

**Chicken fingers (3) | 10.**  
(served with honey, raw vegetables and fries)

**Mini-burger | 10.**  
(served with raw vegetables and fries)

**58% bittersweet chocolate bar | 5.**  
Salt flower caramel

**Yogurt with cranberry biscotti | 5.**

**Fresh fruit platter | 5.**

**Juice | 2% Milk | 3.**

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