



# Bistro Menu

## Finger food

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

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, maple-flavored cucumbers and apples,  
lime and coriander dressing

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

and hot smoked marinated trout, radishes,  
green onions, cucumbers, white balsamic and lemon dressing

Bison tartare (3 oz) | **20.**

crispy pancetta, Parmesan shavings,  
truffle and mustard mayonnaise



Service and taxes not included.  
Prix and items subject to change.

# Main dish

Green salad with berries | **19.**  
candied pecans, citrus fruit and fried leek, yuzu dressing  
Extra tofu **or** Grilled chicken **or** Marinated smoked trout | **+10.**

Salmon tartare (3 oz) | **38.**  
and hot smoked marinated trout, radishes, green onions, cucumbers,  
white balsamic and lemon dressing (served with salad and fries)

Bison tartare (3 oz) | **52.**  
crispy pancetta, Parmesan shavings,  
truffle and mustard 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)

Replace your side by berries salad **or** spicy chips **or** French fries | **Extra. 2.**  
**Non available for groups more than 12 people.**



## Homemade desserts

58% bittersweet chocolate bar | **14.**  
Salt flower caramel

Vanilla unctuous cream | **12.**  
Fruits and cranberry biscotti

Classic suger pie | **14.**  
Maple-caramelized pecans

Berries Opera cake | **14.**  
Pastry cook’s inspiration

Fresh fruit platter | **12.**

## Barista | 14.

Brazilian (Brandy St-Rémy, Kahlua, Cointreau)  
Spanish (Brandy St-Rémy, Kahlua)  
Godefroy (Crèmette 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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