



- Bowl of fries, pepper mayo | 8.
- Warm spicy chips, pepper mayo | 8.
- Fried pickles, avocado sour cream | 15.
- Beer battered onion rings, haskap berries honey | 15.
- Fried pepper calamari, avocado-lemon mayo | 23.
- Fried mushroom dumplings (5), Ponzu sauce, sesame | 18.
- Old cheddar fondue, fruit chutney | 23.
- Bistro nachos | 22.
Salsa, peppers, green onions, Jalapeño sauce, avocado and coriander sour cream
Extra Chicken +10. | Duck confit +10.



- Soup of the day | 10.
- Refreshing salad | 15.
Strawberries, cucumbers, grilled halloumi cheese, roasted pecans, creamy avocado dressing
- Caesar salad | 15.
Bacon, parmesan, croutons, organic black garlic vinaigrette
- Toasted bread | 15.
Topped with tomato confit, asparagus, creamy ricotta, fresh sunflower sprouts
- Espelette-marinated chicken tacos (2) | 16.
Wheat tortilla, Pico de gallo salsa, lime slaw
Instead of chicken: Shrimps +5. | Marinated tofu +5.
- Salmon carpaccio | 16.
Thin slices of marinated and grilled salmon, spinach-artichoke mousse, beet croutons, organic black garlic vinaigrette
- Salmon tartare | 21. Starter (3 oz) | 38. Main dish (6 oz)
And hot smoked marinated trout, crispy vegetables, white balsamic lemon dressing
(served with croutons, addition of fries and salad as main dish)
- Beef tartare | 23. Starter (3 oz) | 45. Main dish (6 oz)
Duck foie gras and smoked duck, mustard mayonnaise
(served with croutons, addition of fries and salad as main dish)
- Grilled duck confit drumsticks | 17.
Pineapple and red pepper chutney
- Cold cuts, cheese and terrine platter | 23. For 2 | 41.



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



Caesar salad | 22.
Bacon, parmesan, croutons, organic black garlic vinaigrette
Extra Chicken +10. | Trout +12. | Shrimps +5. | Marinated tofu +5.

Boston lettuce | 20.
Berries, vegetables, roasted pecans,
haskap berries honey and yuzu dressing
Extra Chicken +10. | Trout +12. | Shrimps +5. | Marinated tofu +5.

Club sandwich | 22. To share | 26.
Grilled chicken, cheddar, bacon, tomato, mixed greens, pepper mayo
(served with fries)

Beef smash burger | 25.
Topped with melted yellow cheddar, ketchup, mustard
(served with fries)

Grilled naan bread pizza | 25. (veggie option available)
Prosciutto, gouda, organic black garlic tomato confit
(served with fries)

Classic fish and chip | 32.
Crispy beer battered cod
(served with fries and salad)

Linguine with prosciutto | 35.
Kale, roasted almonds, Le Rassembleu cream sauce, dried tomatoes

Salmon on the grill | 26.
Vegetable salsa, tomato and herb quinoa

Half rack of homemade ribs | 38.
Whisky BBQ sauce
(served with fries and salad)

Marinated elk flank steak | 34.
Celeriac purée, Provençal-style tomatoes, Meaux mustard sauce
(served with fries and salad)

Grilled beef striploin | 45.
Manhattan cut, sautéed vegetables, pepper and Whisky sauce
(served with fries and salad)





Berry panna cotta | 14.
Creamy vanilla dessert topped with fresh fruits

Basque cheesecake | 16.
Seasonal fruit coulis

58% semi-dark chocolate indulgence | 16.
Chocolate shortbread, chocolate biscuit, fleur de sel caramel

Crispy Force Noire | 16.
Dark chocolate ganache coated with almond panko breadcrumbs

Fresh fruits platter | 14.



Brazilian | 14.
Brandy St-Rémy, Kahlua, Cointreau

Spanish | 14.
Brandy St-Rémy, Kahlua

Irish | 14.
Jameson, Irish Mist

CONCLUSION

Coffee, black and herbal tea | 3.
Earl Grey | Red Rose | Green tea

Iced coffee | 7. – Flavored (Vanilla or Hazelnut) | 8.

Latte | 6.

Cappuccino | 5.

Espresso | 4.

Double Espresso | 6.

Americano | 5.





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Service et taxes en sus.
Prix et items indiqués sujets à changement.