

# Menu Bistro

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## APPETIZERS

Soup of the day  
9

Chilled Lobster bisque  
17

Caesar salad, piglet bacon from Gaspot farm,  
fried capers and garlic flower croutons  
17

Quinoa salad, sour cream,  
cucumber and almonds  
15

Prosciutto melon, basil and pine nuts  
14

Mozzarella tomatoes, pesto and balsamic  
17

Beef tartare, sundried tomatoes and parmesan  
18

Salmon tartare, mango and sesame  
16

Tempura shrimps, coconut sauce  
23

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## MAIN DISHES

Warm goat cheese salad, nuts, piglet bacon,  
honey and sherry dressing  
18

Cobb salad, chicken, avocado, cherry tomatoes,  
piglet bacon, blue Ermite cheese,  
dijonnaise vinaigrette  
19

Poutine, braised venison and beer sauce  
17

Salmon fillet, tapioca, tomatoes and basil  
28

Asparagus risotto and pistachio  
29

Q burger, choice of beef or chicken, Isle-aux-Grues  
cheddar, piglet bacon from Gaspot farm,  
truffle mayonnaise, fries or salad  
24

Shrimp, lobster and crab club sandwich  
24

Beef fillet, pepper sauce, fries or salad  
43

Seafood platter, to share  
96

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## SIDE DISHES

French fries basket  
7

Chicken breast  
8

Sautéed mushrooms  
14

Salmon fillet 5 oz  
15

Shrimp, unit  
8

Clam cassalette  
15

Oysters, fresh from the market -  
6 for 24

Bloody Caesar Oysters -  
6 for 28