
Appetizers

Red wine and yellow [French Onion soup](#), Windigo cheese from Mont-Laurier [12](#).

[Caesar salad](#), hearts of Romaine, garlic flower croutons, pancetta, anchovies and fried capers foam vinaigrette U ☆ [16](#).

Winter salad, [roasted beets](#), [warm goat cheese](#), honey and thyme dressing with walnuts [14](#).

[Fried calamari](#) & spicy mayonnaise [15](#).

[Classic beef filet tartar](#), parmesan cheese trio and baby greens [19](#).

[House-smoked salmon](#), celeriac purée and fried caper [16](#).

menu bistro

Main dishes

[Cobb salad](#), chicken, avocado, cherry tomatoes, piglet bacon, Bleu Ermite cheese vinaigrette [22](#).

[Asparagus ginganti ricotta](#), rosé sauce, Parmesan shavings & pesto U [22](#).

[Flank steak](#), shallot and red wine sauce, served with fries or green salad [29](#).

[Beef Bourguignon](#), mushrooms and pearl onions, served with roasted garlic Yukon gold potatoes and suckling pig bacon [26](#).

[Salmon filet](#), butternut squash mousseline, clams with cream and rosemary [26](#).

[Q burger, beef or chicken](#), Île-aux-Grues Cheddar cheese, piglet bacon from Gaspor Farm, truffle mayonnaise, served with fries or green salad ☆ [22](#).

[Q Veggie burger](#), herb marinated tofu, avocado, Île-aux-Grues Cheddar cheese, truffle mayonnaise, served with fries or green salad U [18](#).

[Quiche with goat cheese](#) on shortflake crust, served with fries and green salad [21](#).

Side dishes

[Basket of French fries](#), truffle mayonnaise [7](#).

[Oysters](#), fresh from the market [6 for 26](#).

[Oysters Rockefeller](#), Pernod & Parmesan [6 for 32](#).

[Chicken breast](#) [8](#).

[Signature dishes](#) ☆

[Vegetarian dishes](#) U

Service and taxes extra
