
Appetizers

Soup of the day 9.

Chilled Lobster bisque 17.

Caesar salad, piglet bacon from Gaspior 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, undried tomatoes and parmesan 18.

Salmon tartare, mango and sesame 16.

Tempura shrimps, coconut sauce 23.

Side dishes

French fries basket 7.

Sautéed mushrooms 14.

Clam cassalette 15.

Oysters,
fresh from the market - 6 for 24.

Bloody Caesar Oysters - 6 for 29.

Chicken breast 8.

Salmon fillet 5 oz 15.

Shrimp, unit 8.

Scallop, unit 10.

menu bistro

Main dishes

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

Cobb salad, chicken, avocado, cherry tomatoes, piglet bacon, blue Ermitte 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 Gaspior 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.
