

Menu Bistro

APPETIZERS

Soup of the day
9

Red wine and yellow French onion soup,
Swiss cheese and Cheddar from Île-aux-Grues
17

Caesar salad, bacon, fried capers
and garlic flower croutons
17

Quinoa salad, sour cream,
cucumber and almonds
15

Beef tartare, sundried tomatoes and parmesan
18

Tempura shrimps, coconut sauce
23

MAIN DISHES

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

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

Poutine, braised venison and beer sauce
17

Salmon fillet, tapioca, tomatoes and basil
28

Mushrooms risotto, truffle and parmesan
29

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

SIDE DISHES

French fries basket
7

Chicken breast
8

Sautéed mushrooms
14

Salmon fillet 5 oz
15

Shrimp, unit
8

Oysters, fresh from the market -
6 for 24

Bloody Caesar Oysters -
6 for 28

Service and taxes extra