

BISTRO LOCAL 245

Every day check out our limited time offers... Table d 'hôte 3 services on blackboard

Help us take care of you... you have allergies please let us know before taking your order

Entries

The soup of the day based on new arrivals
Onion soup caramelized with rum; with the old Charlevoix cheese
Green salad, creamy blueberry and sortilege vinaigrette
Cesar salad
Deer terrine and cranberries, red onion jelly croutons

Our tartars

Shrimps tartar, fennel salad, red onion, cucumber
Beef tartar, Wild mushrooms pesto from Grands-Fonds, truffle oil, parmesan, truffle oil
Tartar of two salmons, diced mangos, crushed green peppercorns, dill mayonnaise

Hors d'oeuvres to share for two

Shrimp panko 10 units
Fried squid
Plate of nachos from our bistro
Beef ribs with its Chipie Archibald beer sauce, French fries and fried pickles

On wood plate: to share for two

Smoked and gravlax salmon, sweet maple candy and tartar salmon
Trio of cheeses, organic sausage, terrine, apple and pear chutney
Fish tacos: breaded cod, shrimp, scallops, lobster tail
Duo of tartars of your choice (two salmons, shrimps, beef)

Poke bowl

(Our poke are made of rice Calrose, mango, pear, avocado, cucumbers, julienne of vegetables)
Poke bowl vegetarian
Poke bowl beef tartar
Poke bowl shrimps
Poke bowl salmon tartar
Poke bowl with tuna

Mussels & fries 900g

From bistro, Bloody Caesar style (leeks, clamato, celery, vodka, lemon)
Mariniere (white vine, onions, shallot, lemon)
Poulette (white vine, shallot, cream, lemon)

Pasta

Seafood tagliatelle (shrimps, scallops, lobster tail)
Smoked and grilled salmon penne, sour cream honey and basil
Linguine cream and pesto sauce, local sausages

Flammekueches (bread crust)

The Original (organic bacon, cream cheese and onion)
Charlevoix organic meat sausage of Charlevoix, onions marmalade, feta and cream cheeses
Smoked salmon, goat cheese, roasted capers, red onions, cream cheese
Tomato with a blend of three cheeses from our region

Between two loaves (served with French fries and with fried pickle)

Végé burger, tomato, salad and pesto mayo
Angus beef burger, age cheddar, tomato, red onion
Burger of crispy chicken, mushrooms, cooked onions and cheese 1608 of Charlevoix

Unique dishes (our meats and fish are served with mashed mushrooms potatoes or French fries)

Escalope of salmon, caramelized sweet peppers and white wine sauce
Chicken supreme of "Les viandes biologiques de Charlevoix" mushrooms and cream sauce
Steak signature (168 gr, 6 ounces), porto and thyme sauce
Angus beef entrecote, red wine, Porto and onion sauce (224gr, 8 ounces)
Beef mignon, root vegetables, pepper sauce (168 gr, 6 ounces)
Pork fillet from Charlevoix, mushrooms sauce
Medallion of veal, pesto, blue cheese of Charlevoix, madere sauce
Half breast of duck from Ferme des Basque in Saint-Urbain, chutney fruits

Children's menu 10 years and less, includes: milk or juice, dessert

Penne with meat sauce
Chopped steak and French fries
Slice of chicken supreme, potatoes and vegetables
Breaded fish fillet, French fries



Before going to the dessert taste our plate of Charlevoix cheeses

Three cheeses of our beautiful region: the Origine, the Migneron and the Ciel