

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

ENTRIES...HOT OR COLD

- The soup of the day based on new arrivals 5
Gratin onion soup with Charlevoix cheese (1608 and Hercule) 11
Green salad, honey vinaigrette with tomatoes 9
Cesar salad 10
Liver pâté, onion jelly, orange zest and Cointeau 11
Homemade fondue with local cheeses, tomato carpaccio and balsamic caramel 13
Garlic and pastis snails 10 Gratin 13
 $\frac{1}{2}$ plate of nachos 9
And yes...Poutine with pulled prime rib from L'Orchidée restaurant with St-Fidèle cheese 11

TO SHARE FOR TWO...or not!!!

- Shrimp panko 10 units 16
Fried squid 15
Plate of nachos from our Bistro 15
Beef ribs with Imperial Milk Stout local beer sauce, French fries and fried pickles 21
Homemade pogos (2), duck drumstick, chicken popcorn, onion rings 19

ALL OUR TARTARS ARE PRICED AT 15

- Beef tartar, Wild mushrooms pesto, parmesan, truffle oil
Tartar of two salmons, diced mangos, red onion, crushed green peppercorns, dill mayonnaise
Tuna tartar, avocado, celery, honeydew, shallot, mustard sauce

POKE BOWL AT ONE PRICE 22

- (Our poke are made of rice Calrose, edamame, mango, pear, avocado, cucumbers, julienne of vegetables)
*Vegetarian
*Beef tartar
*Salmon tartar
*Tuna tataki
*Chicken popcorn (General Tao style)

ON WOOD PLATE: TO SHARE FOR TWO...OR NOT!!!!

- Smoked salmon, sweet maple candy and tartar salmon 24
Plate of: trio Charlevoix cheeses, organic sausage, pâté foie, onion jam 23
Fish tacos: breaded cod, shrimp, scallops 25
Duo of tartars (two salmons, beef, tuna or végé) served with french fries and salad 32

MUSSELS AND FRENCH FRIES (900g of mussels)

- From Bistro, Bloody Caesar style (leeks, Clamato, vodka, celery, lemon) 23
Mariniere (white wine, onions, shallot, lemon) 20
Poulette (white wine, shallot, lemon and 35% cream) 23
Cheese (L'Origine from Baie St-Paul) and old-style mustard 24

PASTA

- Seafood tagliatelle (shrimps, scallops, lobster) 26
- Smoked and grilled salmon penne, sour cream honey and ciboulette 22
- Asparagus and ricotta ravioli, neapolitan sauce 21

Flammekueches (bread crust)

- *The Original (organic bacon, caramelized onion, fresh cream) 17
- *Mushrooms, emmental and parmesan cheeses 18
- *Smoked salmon, mushrooms, candied onions, roasted capers 21

BURGERS just one price 15 (served with French fries and with fried pickle)

- *Végé burger (buckwheat dumpling, lentils and leeks), tomatoe, salad and Migneron cheese
- *Angus beef burger, tomato, salad, cooked onion, bacon and Hercule cheese
- *Burger of crispy chicken, pesto, mushrooms, cooked onions and cheese 1608 of Charlevoix
- *Pork, Origine cheese, pork cheek, salad, green apple, french shallot fries

UNIQUE DISHES

(our meats and fish are served with choice of mashed mushrooms potatoes, rice or French fries)

- And yes...Poutine with pulled prime rib from L'Orchidée restaurant with St-Fidèle cheese 19
- Salmon escalope laquered with honey from Les Éboulements and mustard seeds 23
- Organic chicken kebab from Charlevoix, rice and roasted peppers 24
- Beef flank marinated (168 gr, 6 ounces) French shallot and red wine sauce 28
- Pork ribs from St-Urbain, apple sauce from our apple tree 25
- Angus beef entrecote (224gr, 8 ounces) Bordelaise sauce 32
- Beef mignon (168 gr, 6 ounces) cognac, shallot and green pepper sauce 30
- Veal medallion, mushrooms, pesto and blue cheese of Charlevoix 26
- Beef short ribs, vegetables of the day, pickle fries 32
- Half breast of duck from Ferme des Basque in Saint-Urbain 25

Before going to the dessert taste our plate of Charlevoix cheeses

Three cheeses of our beautiful region: the Origine, the Migneron and the Ciel 14

Children's menu 10 years and less, included:

Soup or salad, main course, dessert, milk or juice

Service 1

Soup of the day or salad

Service 2

Spaghetti with meat sauce
Cheese burger and French fries
Pepperoni and mozzarella pizza

*Chicken popcorn (General Tao style)

Service 3

Dessert of the day

One price 12



THE BISTRO DESSERTS

Because there is not big meal without good dessert. . . This is the icing on the cake!

JUST ON PRICE FOR OUR DESSERTS 6

THE SWEET INSPIRATION FROM OURS COOKS

Ask your serveurur

THE FONDANT

55% chocolate biscuit paste, insert of a 70% flowing heart.

CRÈME BRÛLÉE FROM 245

CAPRICE OF BISTRO

Vanilla cake with vanilla ice cream served with hot maple sauce

HOT DRINKS

Coffee filter, tea, herbal tea 3

Espresso, Cappuccino 5

Alcoholic coffee (2 oz.) 12

Baileys Coffee

Coffee, Baileys

Brazilian coffee

Tia Maria, Cognac, Grand Marnier

Spanish coffee

Coffee liqueur, Cognac

The prices do not included tax and tips

**BISTRO
LOCAL
245**