

*Please make yourself at home*

**GRANDMOTHER'S VEGETABLE SOUP**

Poultry broth, salted herbs from 'bas du fleuve' 6.

**CREAMY SALAD 2.0**

Cucumbers, tomatoes, fresh herbs 7.

**BLUEBERRIES TROUT TARTAR**

Cider ans blubberies vinaigrette, crunchy vegetable salad 11.

**SMOKED SALMON, LÀ LÀ!**

Marinated carrot and salad, whipped cream cheese, citrus vinaigrette 10.

**FOIE GRAS**

Terrine, brioche house grilled, Lac's chutney camerise 18.

*Now that you are comfortably seated*

**ST-PRIME PORK ROAST WITH YELLOW POTATOES**

Nicolas's pork, braised Saglac potatoes au jus, fruit ketchup 19.

**FISHING OF THE DAY !!!**

Natural cooking juices, butter whipped with herbs 24.

**STEAK & FRIES**

Beef steak, mushrooms, fries, beef juice poivrade, tomatoes ... 1 finger 26. 2 fingers 33.

**BLUEBERRIES TROUT TARTAR**

Cider and blubberies vinaigrette, crunchy vegetable salad, homemade french fries 22.

**TOURTIÈRE ! THE REAL MEAT PIE ...**

Fruit ketchup, marinated vegetables, creamy salad 23.

**LOBSTER**

Smoked bacon, lemon emulsion, asparagus x?x.

**HUNTER'S MAIN COURSE**

Juice with cameras and wild blueberries, mashed mushrooms, tea of the Labrador 35.

**VEGETARIAN OPTION**

Chef's inspiration, ask your waiter x?x.

*Bon appetit là là*



*We are easygoing:  
sit back, relax and enjoy!*

**Pickled egg 1.**

**Marinated beetroots and onions 3.**

**Creamy salad 4.**

**Homemade french fries 4.**

**Poutine with red champagne sauce 8.**

**Foie gras all the way x?x.**

*For that sweet tooth*

**BLUEBERRY PIE**

Chantilly cream, blueberry ganache 6.

**POUDING CHÔMEUR**

Maple syrup, vanilla ice cream 7.

**CARROT CAKE**

Creamy white chocolate with cream cheese 7.

**SAGLAC CHEESE PLATTER**

Chef's inspiration of the moment. x?x.