

Please make yourself at home

VEGETABLES SOUP

Homemade Soda crackers, chicken broth, salted herbs from 'Le bas du fleuve' 8.

WHELKS FROM GASPÉSIE

Lightly marinated in escabèche, Bitter orange purée, zesty lime and herb cream 10.

HOMEMADE SMOKED SALMON

Toasted bagel, zesty cream cheese, Capers and lemon vinaigrette, maple hollandaise 13.

CÉSAR ...

Romaine lettuce, anchovy and parmesan creamy sauce, Crispy dry sausage and bacon, butter croutons 10.

MOZZARELLA AND TOMATOES

Market tomato salad, mozzarella di bufalonne, herbs and crispy hams 12.

WILD BLUEBERRIES TROUT TARTARE

Cider and sumac vinaigrette, salad 11.

Now that you are comfortably seated

PORK ROAST WITH YELLOW POTATOES

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

CATCH OF THE DAY

Quinoa with grilles vegetables and herbs, fresh tomatoes, horseradish and emulsion x?x.

STEAK & FRIES

Newyork strip, mushrooms, fries, poivrade beef juice, vegetables ... 1 finger 28 2 fingers 36.

VEAL

Calf liver sautéed in brown butter, cider and wild blueberries reduction, bourguignonne garnish, shallots jam 22.

TOURTIÈRE ! THE REAL ONE ... (PORK, BEEF, VEAL, WILD GAME)

Fruit ketchup, marinated vegetables, creamy salad 23.

WILD BLUEBERRIES TROUT TARTARE

Cider and sumac vinaigrette, fries and salad 24.

ROASTED SCALLOPS

Sweet peas, chorizo, garlic flower, day lily capers vinaigrette 30.

BBQ

Short rib of beef, crispy onions with red beer, stick potatoes 26.

Bon appétit là là



We are easygoing:

sit back, relax and enjoy!

Pickled egg 1.

Marinated beets and onions 3.

Creamy salad 4.

Homemade french fries 4.

Poutine with red champagne sauce 8.

CHILDREN'S MENU

Chef'S inspiration x?x.

For that sweet tooth

BLUEBERRY PIE

Chantilly cream, blueberry chocolates 6.

POUDING CHÔMEUR

Maple syrup, vanilla ice cream 7.

CHEF'S INSPIRATION x?x.