

Please make yourself at home

BROAD BEAN SOUP

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

CREAMY SALAD 2.0

Cucumbers, tomatoes, fresh herbs 7.

BLUEBERRIES TROUT TARTAR

Xérès ans blubberies vinaigrette, crunchy vegetable salad 11.

SMOKED SALMON, LÀ LÀ !

Cucumber salad with seasonal herbs 10.

FOIE GRAS

Terrine, brioche house grilled, chutney 18.

HOMEMADE CORN DOG

Wild blueberry mustard, pickles 5.

OYSTER

Nature or chef's inspiration x?x.

Now that you are comfortably seated

TURLO'S FARM PORK ROAST WITH YELLOW POTATOES

Nicolas's pork, braised Saglac potatoes au jus, fruit ketchup 18.

FISHING OF THE DAY !!!

Old fashioned vegetable, summer emulsion, marinated fiddlehead x?x.

STEAK & FRIES

Grilled beef, mushrooms, fries, beef juice poivrade, tomatoes ... 1 finger 24. 2 fingers 31.

BLUEBERRIES TROUT TARTAR

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

TOURTIÈRE ! THE REAL MEAT PIE ...

Fruit ketchup, marinated vegetables, creamy salad 21.

ROCK CORNISH HEN

Vegetable gratin, mushrooms 25.

HUNTER'S MAIN COURSE

Beef rib, smoked beer 1912 BBQ sauce, pommes paille, coleslaw 35.

VEGETARIAN OPTION

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

Bon appétit 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.

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.

FRUITS UPSIDE-DOWN

vanilla ice cream 7.

SAGLAC CHEESE PLATTER

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