



OUR RECIPE...

A healthy dose of authenticity with our products, sprinkled generously with love of the islands, respect for the sea and our environment.

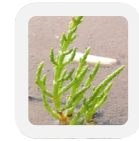
Magdalen island chefs who wish to share their passion and island traditions.

Complete your meal with original activities or with a “Madelinot package” www.salicorne.ca

LA SALICORNE (SAMPHIRE)?

It is an annual plant that grows in the sand, on soils rich in sea salt. Edible, it has a slightly salty taste.

It is both fragile and well anchored in it’s environment... like the inn, like the islands.



It is also a great story... one of a social economy enterprise that promotes the islands, creates jobs and protects the environment.

Welcome to our home!



A program which offers several unknown flavours found in the Saint-Laurent golf, in a perspective of sustainable development and protection of biodiversity.





Tables d'hôte

At Noon

17+

Soup, choice of main course,
dessert, tea, coffee

*\$3 discount for visitor in package stay

This Evening

28+

Appetizer, soup, choice of main course
dessert, tea, coffee




Appetizer

Soup of the day

4

Fisherman's Mousse   
Clams, scallops, lobster or crab

8

Grande-Entree (for 4)   
Munchies platter: mousse of the day,
lobster paste, smoked mackerel and
seal jerky.

18

Salads

Chef or Caesar

13

Grilled chicken Caesar

15

Lobster 

25

Chowders

Traditional chowder with potatoes & veggies.

Clams

19

Seafood


21

Lobster, scallops & clams

Nachos

Vegetarian


10


La Salicorne (to share) 

25

Chips, lobster, green onion au gratin,
served with lime, salsa and sour cream.

Sandwiches

Black Forest Ham & Pied-de-vent  13
Served with nachos or salad.

Crab  21
Ciabatta bread. Served with salad.

Lobster Club  27
Served with salad.

Naans




Cooked on authentic Indian bread

Vegetarian

15

Grilled chicken

15

Fisherman's   
Scallops, clams and lobster.

25



Seal



Island's product



Lobster



Whole Lobster



Smarter Seafood

Burgers

Seal   18


Topped with caramelized onions and cheese from the Pied-de-Vent factory. Served with salad.

Lobster  21
Served with salad.

Our specialties

Homemade Lasagna 15
Served with garlic bread.

Chicken Pie 15
Served with salad.

Fishcakes  15
Mixture of codfish and potato's with spices and fried golden brown.
Served with salad and homemade chows.

Island's Delight    27
Lobster, scallops and clams in an exquisite seafood cream sauce. Au gratin and served with salad.

Kid's Menu <11 years & under

At noon 11+

This evening 13+

Chicken Nuggets 6
Served with rice and vegetables.

Spaghetti with meat sauce 6

Pepperoni Pizza 6

All menu items are available as table d'hôte, add \$6 at noon and \$9 in evening to your total bill.

Price before taxes and service.

Desserts

Homemade Desserts 5

Beverages

Tax included

Juice, milk, water 2
Tea, coffee, herbal tea

Perrier, liquor 2.⁵⁰

Lemonade 3

Coffees « Brûlerie des Îles »

Tax included

Espresso, Allongé 3.⁵⁰

Espresso, Allongé double 4.⁵⁰

Cappuccino, Latté 4.⁵⁰

Cappuccino, Latté (bowl) 5

Hot chocolate 3.⁵⁰

Hot chocolate bowl 5

Coffees with alcohol 7.⁵⁰

FRIENDLY

« Friendly and familiar. A wonderful discovery.
Wind, sea, dunes, sand.... Paradise! »

- Claude St-J., Brossard, QC





«À l'Abri de la Tempête»

Island beer

Écume 6

Blonde beer. 4.8%.
Made with Island malt.

Belle saison 6.⁷⁵

Blonde beer. 5.8%.
Hints of citrus and floral.

Terre ferme 6.⁷⁵

Amber beer. 6.2%.
Bitter and delicate, rich in floral aroma.

Corne de Brume 8

Scotch Ale. 9.0%.
Similar to beer aged from an oak tap.

Corps mort 8

Malted wine. Strong and salty. 11.0%.
Brewed from grains that have been
in contact with herring from the *Fumoir d'Antan*

Alcohols

Beer, Molson products 4.⁵⁰

Imported beer 6

Spirits 6.⁵⁰

Cocktail 7.⁵⁰

Kir Madelinot  7.⁵⁰

White wine and *Ariel of Barbocheux*

Wines

Glass of wine 6

Sargento de Argentina Syrah - Red
Bodegas de Nobella - White

Red

Castillo de Monseran 22
Fruity and medium-bodied, Spain

Settler's Cove 30
Fruity and medium-bodied, Australia

Brouilly Georges Duboeuf 41
Fruity and light, France

White

Lindeman's 27
Aromatique and mellow. Australia.

Errazuriz Fumé Blanc 32
Fruity and vibrant, Chili

Saint-Véran, Georges Duboeuf 46
Fruity and vibrant, France

Rosé

Listel gris 26
Fruity and light, France.

Seal tasting 5.⁵⁰
Rillettes, terrine and pepperette of seal.



Taxes included

