

The Lunch Menu

APPETIZERS

Soup of the Day 7

" Vieux Couvent " Salad 5 / 8

Mixed greens, seasonal vegetables with raspberry vinaigrette.

Beet Salad 9

Diced red beets, caramelised pumpkin seeds, roasted " Fromagerie Les Biquettes à l'air " goat cheese, citrus vinaigrette and Annie's micro greens.

" Island " Caesar Salad 6 / 9

Romaine lettuce, croutons, bacon, " Fumoir d'Antan " smoked herring mayonnaise.

Bacon Wrapped Scallops 14

Oysters 15

Rhubarb Salsa

Moulière Mussels

Pied de Vent cheese sauce 14

Curry 11

À l'Abri de la Tempête Beer 12

Acadian Style 11

Side of Fries 6

Regular and sweet potato fries, served with house mayo.

Winkles 10

Compound garlic butter, tomato salsa, Tomme des Demoiselles cheese

Cod Fritters 9

Served with mango mint sauce

Spicy Shrimp 10

Citrus and sesame sautéed shrimp.

Curry Calamari 11

Curry marinated and fried calamari, served with house mayo

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MAIN DISHES

Fish Taco **15**

Tortilla bowl, breaded haddock, coleslaw, tomato salsa, sour cream, served with choice of fries or small salad.

Dune Pepper Tartiflette **16**

Potatoes, onions, bacon, creamy Pied de Vent cheese sauce, Magdalen Island Dune pepper, served with salad.

Lobster Roll **22**

Lobster salad in a toasted panini bun with fries and coleslaw.

Fish & Chip **15**

Breaded haddock (2), fries and coleslaw.

The "Gaspard" Burger **16**

6oz beef patty stuffed with Brie, served with fries and coleslaw.

Seafood Chowder **22**

Coconut cream and basil broth with mussels, shrimp, scallops, celery and diced potatoes.

Seafood Crêpe **20**

Shrimp and scallops in a creamy Tomme des Demoiselles cheese sauce, served with "Vieux Couvent" salad.

Trio **13**

Soup, salade and sandwich of the day

The " Vieux Couvent " Linguinis

Shrimp 18

Chicken 18

Vegetable 16

Magdalen Island Cheese Plate **12**

3 varieties, fresh fruit.

Magdalen Island Shellfish Exploration (platter for 2)

Local lobsters, oysters and mussels served with couscous.