



Bistro Alpha emerged in the summer of 2010. Founded by the current owner Mario Cyr, the Bistro is a great family story! Initially, most of the workers were members of Mario's family. Two of his three daughters, his sister, his niece, his mother and the mother-in-law of one of his daughters, were part of the team. Over time, the Bistro has evolved, grown and other employees have been hired. All these kindhearted people, although they are not linked by blood, are considered like members of the Cyr family!

At Bistro Alpha, we care about serving high quality food. The chef Jacques Leblanc and his team are mainly cooking with fresh products of the Islands, so your fish can be caught, and be found a few moments later on your plate. Keep your eyes opened, the fisherman who caught your meal may be sitting right next to you. That's the experience of Bistro Alpha! Welcome to our home, in our family!

Appetizers

Lobster spring roll* 15

Crab spring roll* 16

Mango and coconut mayo, lettuce, cucumber, carrots, rice vermicelli, nuoc cham sauce

Veggie spring roll* 8

Mango and coconut mayo, lettuce, cucumber, carrots, red cabbage, peanuts, coconut, fresh herbs, rice vermicelli, nuoc cham sauce

Four Grande-Entrée oysters* 10

Served with a homemade Bloody Caesar shooter with St-Laurent Gin

Clam chowder* 15

Islands' clams, potatoes, vegetables, cream

Served with homemade scone

Clams, lobster and scallops +6

Soup of the day* 6

Served with homemade scone

Caesar salad with smoked mackerel* 13

Homemade dressing, bacon, Parmesan, croutons, lemon

Side order +7

Strawberry and goat cheese salad* 13

Greens from Les Champs marins, Œil de bouc cheese from la Fromagerie les Biquettes à l'air, pecans with maple syrup

Green salad* 6

Greens from Les Champs marins, roasted almonds, vegetables of the moment, Islands' wild cranberry vinaigrette

Nachos au gratin* 12

Served with salsa, red onions, mozzarella, cheddar, bell peppers

Extra sour cream +2

Extra chicken (110 g) +7

Extra lobster (60 g) +11

Please let us know of any form of food allergies, the service will be more enjoyable for you and for us.

* Gluten-free dishes or gluten-free option available, talk to the person at the service.

Main Dishes

Halibut patties (2)* 23

Halibut patty (1)* 14

Halibut from the Islands, potatoes, green onions

Served with green salad, lemon, pickled vegetables, homemade tartar sauce

Replace your green salad with a Caesar salad +3

Clam chowder meal size* 27

Islands' clams, potatoes, vegetables, cream

Served with homemade scone

Clams, lobster and scallops +9

Double cheeseburger Alpha 13

Two patties of Islands' steer beef, bacon, sliced cheese, tomato, lettuce, pickles, mayo

Served with regular chips and homemade coleslaw

Extra Islands cheese +3

Thin Crust Pizzas

All dressed 16

Tomato sauce, pepperoni, salami, ham, bacon, onions, mushrooms, bell peppers, mozzarella

Clams and Tomme des Demoiselles 18

Islands' clams, cream sauce, mozzarella, Tomme des Demoiselles, thyme

Clams, lobster and scallops +8

Tomato and Pied-de-Vent 16

Basil pesto, tomatoes, Pied-de-Vent, arugula

L'OEil de bouc 16

Tomato sauce, OEil de bouc cheese from les Biquettes à l'air, balsamic vinegar, arugula, black pepper

Sandwiches

Classic panini 11

Ham, mozzarella, arugula, mayo or Dijon mustard
Served with homemade coleslaw

Club panini 15

Grilled chicken breast, bacon, lettuce, tomatoes, Swiss cheese, mayonnaise
Served with homemade coleslaw

Veggie panini 14

In season grilled vegetables, basil pesto, Pied-de-Vent cheese
Served with homemade coleslaw

Breakfast Panini 11

Scrambled eggs, bacon, ham, sliced cheese, mayo

Lobster roll 23

French baguette, lime mayo, celery, chive
Served with regular chips and green salad
Replace your green salad with a Caesar salad +3

Children's Menu

Includes one fruit juice and an oatmeal cookie

Small pepperoni and cheese pizza 11

Chicken nuggets (5) 11

Served with crudités and regular chips

Halibut patty (1)* 12

Halibut from the Islands, potatoes, green onions
Served with crudités and mayo or ketchup

Children's Cheeseburger 11

Islands' steer beef patty, bacon, yellow cheese, mayo or ketchup
Served with crudités and regular chips

Homemade Desserts

Carrot cake 7

With Islands' wild cranberries and cream cheese icing

Chocolate Brownies 7

55% Chocolate with chocolate ganache

Oatmeal cookie 3

With Islands' wild cranberries and white chocolate

Check out the slate for the pastry chef's surprises

Coffees

Espresso short or long 3/4
Café au lait 4/5
Cappucino 4/5
Drip coffee 2
Extra alcohol (1 ounce) +6

Beers

Microbrewery À l'Abri de la Tempête

Cale sèche 5

Mild blond beer with hops, lemon, sea and salt 4,5%

Écume 5

Pilsner with salty and herbal notes 4,8%

Belle saison 6

Lager with soft floral accents 5,5%

Trans IPA 6

White IPL, notes of lemon, wheat and coco 6,2%

Terre ferme 6

Amber dotted with rich floral and hoppy aroma 6,2%

Palabre zéro 4

Beer of wheat, dry and mineral with a beautiful lemony effervescence 0,8%

Labatt and Molson

Regular beers 4

Imported beers 7

Non-alcoholic beer 4

White Wines

Robertson Winery 6/24
Chenin blanc, South Africa



Le Bonheur 34
Chardonnay, South Africa



Albert Bichot Bourgogne Aligoté 34
France



Vento 20
Organic wine, Pinot gris, Italy



Domaine St-Jacques Classique blanc 34
Québec, Canada



Red Wines

Robertson Winery 6/24
Cabernet sauvignon, South Africa



Labouré Roi La princesse maudite 33
Bourgogne, France



Monasterio de las Vinas Reserva 34
Spain



Aranleon Blés Crianza 32
Organic wine, Spain



Ninquén 58
Chile



Rosés

Listel gris 6/26
France



Domaine St-Jacques 34
Québec, Canada



Sparkling Wines

L'Escarbille 36
Traditional and sparkling apple cider
Verger Poméloi, Îles de la Madeleine