
BISTRO ACCENTS

ENTRÉES

Green salad and garnish
10

Bistro's salad ceasar
Appetizer 12 Main course 18

Fried squid with sea parsley mayo
16

Scallop ceviche with local prosciutto, mango and cilantro
22

Tuna tartar with strawberry, basil and sesame
Appetizer 20 Main course 36

Asian duck breast tartar
Appetizer 17 Main course 32

Halibut fish taco, spicy salsa, cilantro and guacamole
16

Smoke maquereel bruschetta
13

Clam accras with lemon tartar sauce
15



PLATS PRINCIPAUX

Seafood chowder and Tomme des Demoiselles cheese crouton	34
Pan seared halibut on black risotto, chorizo and basil fresh cream	40
Lobster risotto with corn, mushroom and bacon	40
Pan seared scallops with white butter and sweet potato fondant	39
Seafood pot en pot with green salad	36
Seal filet mignon with parsnip purée and grilotte and brandy sauce	42
10 oz. Beef filet mignon, veal and bagosse stock sauce, fries and salade Extra foie gras 10	42
Linguini with sea parsley, tofu and veggies	20
Halibut fish and chips, french fries and salad	27
Quebec porc ribs BBQ and whisky sauce, fries and salad	
Half 25 Full 36	
Lamb burger Art Senau melted cheese, tempura onion, mint mayo, fries and salad	28
Mussel mariniere and fries	21
Poutine	
Pied-de-vent cheese 18 Scallops 33 Lobster 35	

KID'S MENU

Spaghetti 10	Fish and chips 13	Beef mini burger 9	Chicken wrap 9
--------------	-------------------	--------------------	----------------
