



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 Paul Hugues Laporte 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* 17

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

Veggie spring roll* 9

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 Virgin Caesar mignonette
Extra St-Laurent Gin +4

Seared seal fillet* 15

Served with warm Islands' wild cranberries, ponzu sauce, St. Lawrence seaweed oil, green onions, French baguette

Clam chowder* 15

Islands' clams, potatoes, vegetables, cream
Served with homemade scone
Extra scallops and lobster +8

Caesar salad with smoked mackerel* 13

Homemade dressing, bacon, Parmesan, croutons, lemon
Side order 7

Strawberry and goat cheese salad* 14

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

Green salad* 7

Greens from Les Champs marins, roasted almonds, seasonal vegetables, Islands' wild cranberry vinaigrette

Nachos au gratin* 13

Served with salsa, red onions, mozzarella, cheddar, bell peppers, olives
Extra sour cream +3
Extra chicken +8
Extra lobster +15

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

Extra scallops and lobster +15

Health bowl* 16

Whole grains, seasonal vegetables, marinated egg, mango and coconut mayo, ponzu sauce

Extra chicken +8

Extra lobster +15

Extra scallops +15

Extra seal +12

Thin Crust Pizzas

All dressed 17

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

Clams and Tomme des Demoiselles 19

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

Extra scallops and lobster +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 14

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 14

Scrambled eggs, bacon, ham, sliced cheese, mayo

Lobster roll 26

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

Check out the slate for take out cold meals at the refrigerated counter

Children's Menu

Includes one fruit juice and an oatmeal cookie

Small pepperoni and cheese pizza 11

Chicken nuggets (5) 12

Served with crudités and regular chips

Halibut patty (1)* 13

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

Homemade Desserts

Carrot cake 8

With Islands' wild cranberries and cream cheese icing

Chocolate Brownies 8

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 4,50/5
Cappucino 4,50/5
Drip coffee 2,75
Extra alcohol (1 ounce) +6

Beers

Microbrewery À l'Abri de la Tempête

Cale sèche 6

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

Écume 6

Pilsner with salty and herbal notes 4,8%

Belle saison 7

Lager with soft floral accents 5,5%

Trans IPA 7

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

Terre ferme 7

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 5

Imported beers 7

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

Vidal 60%, Seyval 40%, Québec, Canada



Henri Bourgeois les Baronnes 61

Sancerre, France



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

Cabernet sauvignon 50%, Syrah, 50%, Chile



Rosés

Listel Terres du Midi Grain de Gris 6/26

France



Domaine St-Jacques 34

Lucie Kuhlmann 74%, Maréchal Foch 25%, Québec, Canada



Sparkling Wines

L'Escarbille 36

Traditional and sparkling apple cider
Verger Poméloi, Îles de la Madeleine