



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

Lobster, lettuce, cucumber, carrots, rice vermicelli
Served with mango and coconut mayo, nuoc cham sauce

Veggie spring roll* 11

Lettuce, cucumber, carrots, red cabbage, peanuts, coconut, fresh herbs, rice vermicelli
Served with mango and coconut mayo, nuoc cham sauce

Four Grande-Entrée oysters* 11

Served with a homemade mignonette
Extra St-Laurent Gin +4

Seared seal fillet* 16

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

Clam chowder* 16

Islands' clams, potatoes, vegetables, cream
Served with homemade scone
Extra scallops and lobster +11

Caesar salad with smoked mackerel* 15

Homemade dressing, bacon, Parmesan, croutons, lemon
-Replace your smoked mackerel with chicken

Strawberry and goat cheese salad* 14

Greens from Les Champs marins, strawberries, goat cheese, pecans with maple syrup

Green salad* 7

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

Nachos au gratin* 14

Served with salsa, red onions, mozzarella, cheddar, bell peppers, olives, Mexican spices
Extra sour cream +4
Extra chicken +8
Extra lobster +11

Cheese plate 17

Jeune-Coeur, Pied-De-Vent, Art Senau and Tomme des Demoiselles from Fromagerie du
Pied-de-Vent
Served with fig and orange compote, grapes, nuts and sourdough crackers

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.



For each clam chowder appetizer sold, 1\$ will be donated to the Fondation Santé de l'Archipel
(health foundation)

Main Dishes

Halibut patty (1)* 17

Halibut patties (2)* 23

Halibut from the Islands, potatoes, green onions, salted herbs
Served with green salad, lemon, pickled beets, homemade tartar sauce

Clam chowder meal size* 27

Islands' clams, potatoes, vegetables, cream
Served with homemade scone
Extra scallops and lobster +11

Health bowl* 17

Whole grains, seasonal vegetables, edamame, marinated egg, mango and coconut mayo, ponzu sauce
Extra chicken +8
Extra lobster +11
Extra scallops +11
Extra seal +11

Thin Crust Pizzas and Sandwiches

Clams and Tomme des Demoiselles 20

Islands' clams, cream sauce, mozzarella, Tomme des Demoiselles cheese, thyme
Extra scallops and lobster +11

Tomato and Pied-de-Vent 18

Homemade basil pesto, tomatoes, Pied-de-Vent cheese, arugula

Chicken Burger 20

Grilled chicken breast, corn and roasted red bell pepper chutney, caramelized onions, lettuce, tomatoes, spicy lime mayo
Served on brioche bread with regular chips and homemade coleslaw

Veggie panini 15

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

Lobster roll 26

French baguette, lime mayo, celery
Served with regular chips and green salad

Children's Menu

Includes one fruit juice and a cinnamon cookie roll

Small pepperoni and cheese pizza 12

Chicken nuggets (5) 12

Served with crudités and regular chips

Halibut patty* 14

Halibut from the Islands, potatoes, green onions

Served with crudités, mayo or ketchup

Homemade Desserts

Carrot cake 8

With Islands' wild cranberries and cream cheese icing

Chocolate Brownies 8

55% Chocolate with chocolate ganache

Date square 6

Check out the slate for the pastry chef's surprises

Coffees

Espresso short or long 3,75

Café au lait 4,75/5,25

Cappuccino 4,75/5,25

Drip coffee 2,75

Extra plant-based milk +0,50

Extra alcohol (1 ounce) +6

Beers

Microbrewery À l'abri de la Tempête

Cale sèche 7

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

Écume 7

Golden Pilsner with a rustic profile and saline accents with hints of grain, salt and noble hops 4,8%

Belle saison 8

Lager with floral, spicy, vegetal and sweet notes 5,5%

Trans IPA 8

White IPL (sour lager) with lemon, wheat and coconut notes 5,8%

Terre ferme 8

Rustic IPA with notes of fir, resin, hops, grass and lemon 6,2%

Fleur d'eau 8

White beer with wheat and herbal notes 5,0%

Labatt and Molson

Alcoholic sparkling drink 6

Regular beers 6

Imported beers 7

White Wines

Robertson Winery 7/26

Chenin blanc | South Africa - Western Cape, Breede River Valley

Le Bonheur 37

Chardonnay | South Africa - Western Cape, Coastal Region

Albert Bichot 41

Bourgogne aligoté | France - Bourgogne

Arbolencia | Organic 27

Sauvignon blanc, Verdejo | Spain - Le plateau (Meseta), Castilla

Domaine St-Jacques, Classique | Organic 39

Vidal, Seyval | Canada - Québec, Montérégie

Henri Bourgeois, Les Baronnes 69

Sancerre | France - Vallée de la Loire, Centre Loire

Orange Wine

Altolandon Enrosado Manchuela | Organic | Natural 39

Grenache gris | Spain - Le plateau (Meseta)

Red Wines

Robertson Winery 7/26

Cabernet sauvignon | South Africa - Western Cape, Breede River Valley

Labouré-Roi, La Princesse Maudite 38

Coteaux Bourguignons | France - Bourgogne

Monasterio de Las Vinas, Carinena Reserva 37

Carignan | Spain - Vallée de l'Ebre

Aranleon Blés, Crianza | Organic 35

Monastrell, Tempranillo, Cabernet-sauvignon | Spain - Côte Méditerranéenne

Montgras, Ninquén, Moutain Vineyard 61

Cabernet-sauvignon, Syrah | Chili - Valle Central, Valle del Rapel

Rosés

Listel, Terres du Midi Grain de gris 7/27

Grenache gris, Cinsault, Merlot | France - Languedoc-Roussillon

Domaine St-Jacques | Organic 39

Lucie Kuhlmann, Maréchal Foch | Canada - Québec, Montérégie

Sparkling Wines

L'Escarbille 39

Apple cider with fine bubbles, semi-dry and very fruity |
Canada - Québec, Îles de la Madeleine - Verger Poméloi