



## Appetizers

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**Soup of the day and its garnish 8**

**Roasted carrot salad with indian spices 17**

*Yogurt, kale chips, green apple, goat cheese cream with harissa, pomegranate, Sultana grapes*

**Pan fried fresh Art Senau cheddar 19**

*Homemade thyme & garlic focaccia, Kalamata olives tapenade, baby tomatoes, spiced honey, fried shallots, basil*

**Magdalen Islands scallop ceviche 21**

*Mango, corn, bell pepper, zucchini, coriander, coconut milk and lime dressing with rice chips*

**Fish croquettes 18**

*4 accras style croquettes, tartar sauce*

**Beef tartare 20**

*Candied bacon, french pickle, capers, shallots, parsley, parmesan, croutons*

## Mains

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**Leek risotto 28**

*Parmesan, tarragon, green peas, garnish with crème fraîche, candied leek, oyster mushroom, hazelnut*

**Magdalen Islands mussel & clam 30**

*Homemade ricotta gnocchi, parsley cream, seared Boiler onion, roasted bell pepper coulis, lemon zest, pea sprout*

**Alex's lobster & pork loin 34**

*Creamy polenta, corn bread crumble, broccoli, pan fried red radish, chimichurri, lobster caramel and lobster jus*

**Fried chicken burger 25**

*Asian style coleslaw, pickled carrot, sesame mayonnaise served with homemade fries*

**Beef shoulder 33**

*Red wine braised beef shoulder, cabbage and bacon embeurré, candied turnip, roasted carrot, jus, fresh salad*

**Beef tartare 30**

*Candied bacon, french pickle, capers, shallots, parsley, parmesan, croutons served with homemade fries*

## Sides

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**Homemade fries and mayonnaise 8**

**Green salad 7,50**

**Extra Magdalen Islands scallop 3\$ each**

**Extra thick bacon 3,50**



## Desserts

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**Olive oil cake 10**

*Mascarpone cream, citrus, basil gel, almond*

**Dark chocolate tartelette 10**

*Coffee caramel, coffee cream, walnut, compressed apple, white chocolate tuile*

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**Private import wine list**

**Local beers**

**Homemade cocktails**

**Outdoor terrace without booking**

*Our mission is to promote the know-how of the Magdalen Islands in a healthy and warm environment, by adopting modern hospitality methods in order to reduce our ecological footprint. We want to create a space where diversity and community spirit are at the forefront.*

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**499-1 chemin Boisville Ouest, L'Étang-du-Nord (418) 986-6412**

We are located behind the main parking lot at Site de la Côte

**Online bookings    Facebook | Instagram | Google | Tourisme Îles-de-la-Madeleine**