



## Appetizers

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

**Heirloom tomatoes & homemade ricotta 18**

*Tomatoes, homemade ricotta with lemon, green beans, mini croutons, apple, pumpkin seeds, confit garlic vinaigrette*

**Zucchini bhajis 17**

*Homemade mint yogurt, mango vinaigrette, cucumber salad, scotch lovage*

**Halibut raviolis 21**

*Sorrel cream and mussel jus, beetroot chips, radish, apple brunoise*

**Fresh and smoked mussels from Fumoir d'Antan served on homemade focaccia 19**

*Celeriac & apple rémoulade, beetroot chutney, pickled cauliflower, nori seaweed*

**Beef tartare 20**

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

## Mains

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**Squash risotto 28**

*Parmesan, tarragon, zucchini, acorn squash, buttermilk, crème fraîche, walnuts\**

**Magdalen Island seared halibut 36**

*Carrot purée, onion compote, Brussels sprout, pickled parsnip, mint yogurt*

**Braised beef shoulder 35**

*Buttered cabbage, kohlrabi, Quebec corn, green beans, carrots, beef jus*

**Fried chicken burger 25**

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

**Lac Brome's duck 33**

*Duck breast & duck confit, lentils, haskap, kale, sweet potato purée, pearl onion, burnt Broccoli, soft spices jus*

**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 3,50\$ each**

**Extra thick bacon 3,50**

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*Please tell us about your food allergies*

*\*Contains nuts\**



## Desserts

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**Olive oil cake 10**

*Quebec's strawberries, whipped cream, compressed apple, walnuts\**

**Peach tartelette 10**

*Mascarpone cream, basilic gel, almond\**

**Haskap & blueberry brioche 10**

*dune pepper meringue, salted caramel sauce*

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**Private import wine list**

**Local beers**

**Homemade cocktails**

**No reservation outdoor terrace**

*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**