

Starters


-  **Bistro fried calamari** 18\$
with sweet chili sauce and sesame double 32\$
-  **Bistro salad** 16\$
warm vegetables with warm goat cheese
crouton, walnuts and cranberries
- Ceasar salad** 13\$
with homemade anchovy Caesar sauce main 22\$
with chicken 32\$
- Tartar of the moment** 18\$
ask your waiter/waitress repas 28\$
- Seal tataki** 16\$
served on pear butter with a maple mushroom
garnish
-  **Salmon rillettes** 15\$
smoked and fresh salmon, served with
homemade croutons

Main courses

-  **Smoked flank steak** 38\$
served with tender potatoes with bacon, fir
sauce and Indonesian pepper
- Seared halibut** 36\$
on squash puree with vegetables, nantes
butter with Gaspésie herbs and crème fraîche
- General tao** 28\$
option of chicken or tofu, served over rice and
vegetable
-  **Duck confit risotto** 36\$
with mushrooms, asparagus and leeks

Food

Main courses (continued)

Gourmet beef burger	28\$
 with maple mushrooms, French onion and goat cheese, served with fries and salad	
Quebec pork ribs	38\$
served with fries and salad	half 28\$
Pasta of the day	MP
ask your server	
"Pied-de-Vent" poutine	18\$
with a classic house sauce	
Scallop and bacon poutine	36\$
 with pan-fried leeks and mushrooms accompanied by a homemade cream sauce	
Poutine with pork ribs	24\$
with fried onions and classic house sauce	
Extras	
Homemade Sriracha with chili peppers from Jardins Havre Vert	2\$
"Pied-de-Vent" poutine	5\$
Sweet potato fries (to replace fries 3\$)	8\$
Scallops (6)	18\$
Lobster	18\$

Kids meals (12 yo & -)

All children's meals include dessert

Pasta of the day	15\$
with meat sauce	
Small tao chicken	15\$
on basmati rice	
Chicken popcorn	15\$
served with fries	
Beef burger	15\$
served with fries	